



Specification sheet - vintage 2013

THE VINEYARD

Appellation : Francs Côtes de Bordeaux

Location : On one of the highest points of the Gironde region; between the valleys of Dordogne and Isle ; in the continuation of the limestone plateau of Saint-Emilion.

Size : 45 hectares (111 acres)

Average age of the vines : 35 years

Terroir (soil/geology) : clay limestone plateau; the hills, composed of limestone molasses, consist of limestone mixed with sand and clay.

Grape varieties : 70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

Density of planting : between 4,500 and 6,000 plants /hectare

Growing techniques: vineyard management plot-by-plot ; double guyot pruning; grinding vine shoots, grass covered ground; phytosanitary protection by sustainable treatment; green harvest, mechanical leaf trimming of the whole vineyard

Meteorological data : The spring was rather cool and very humid. A dry summer, with high heat and cool nights. A mild early autumn with late September wet and warm.

Phenology : mid-flowering: 22nd of June ; mid-veraison: 25th of August

Harvest : mechanical from the 2nd of October to the 9th of October

Average yield : 27 hectolitres / hectare

THE VINIFICATION

Management plot-by-plot ; complete de-stemming; 2 to 3 days of pre-fermentation maceration at temperatures between 8 and 12°C, alcoholic fermentation during 8 to 10 days with pumping-over twice per day at a temperature of 26 to 27°C in temperature controlled vats ; vatting : during 2 to 3 weeks with 1 pumping-over every second day ; malolactic fermentation from the 27th of October to 10th of November.

Maturing : in stainless and concrete tanks during 18 months.

Bottling at the Château.

TASTING NOTES (May 2015)

Purple color with a purplish tint. Nose fine and fruity, mouth supple and delicate. Gentle wine, slightly tannic with a pleasant freshness of fruit; to drink in the first 5 years.

Owner : GFA du Château Puyfromage

Technical management: Vitigestion (Marie-Pierre Lacoste-Duchesne)

Consultant oenologist : Daniel Millet



SCE du Château Puyfromage - 33570 Saint-Cibard – France

Tel : +33(0)5 57 41 06 53 Fax : +33(0)5 57 46 59 26

E-mail : contact@puyfromage.fr - www.puyfromage.fr