



Specification sheet - vintage 2014

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 : 53 hectares (131 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 : 72% Merlot, 18% 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 (3 weeks of a beautiful weather with a temperature over 30°C).

Phenology : mid-flowering: 20th of June ; mid-véraison: 20th of August

Harvest : mechanical from the 2nd of October to the 10th of October

Average yield : 51 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 and with rack and return 2 to 3 times ; vatting : during 3 weeks with 1 pumping-over every second day ; malolactic fermentation from the 25th of October to 10th of December.

Maturing : in stainless and concrete tanks during 18 months.

Bottling at the Château.

TASTING NOTES (April 2016)

Deep ruby color with bright tint. Nose of a good concentration of ripe red and black fruit with a touch of liquorice. Round and harmonious palate with generous tannic structure and lovely long-lasting aromas. Ample, supple and silky wine with a long finish.

Owner : GFA du Château Puyfromage

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

Consultant oenologist : Daniel Millet



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