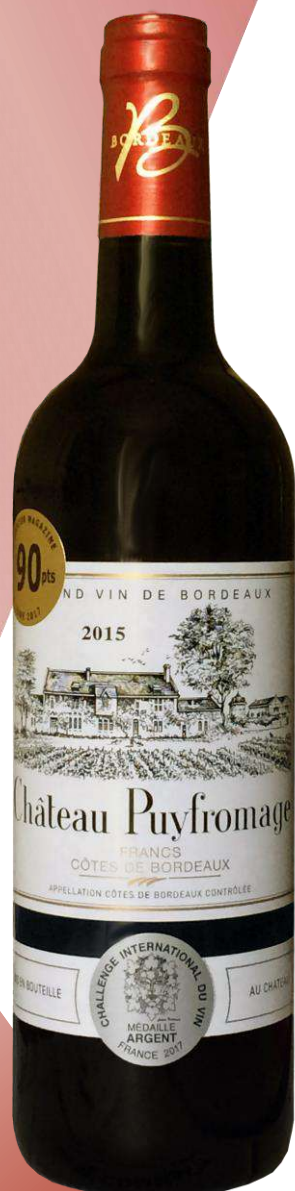


Château Puyfromage

2015 Vintage



PUYFROMAGE

A family estate following **sustainable viticulture** principles

TASTING NOTES

Intense garnet to carmine red color. Strawberry and raspberry aromas with hints of figs and candied apricots. Elegant, smooth and fleshy palate. Long and spicy finish

APPELATION

Francs Côtes de Bordeaux

LOCATION

On the outskirts of the famous limestone plateau of Saint-Emilion

SOIL

Limestone with asterias, clay limestone slopes, clay / silt plateau

SIZE OF THE VINEYARD

53 hectares (131 acres)

AVERAGE AGE OF THE VINES

30 years

DENSITY OF PLANTING

5000 plants per hectare

GRAPE VARIETIES

72% Merlot, 18% Cabernet Sauvignon 10% Cabernet Franc.

AVERAGE YIELD

35 hectolitres per hectare

HARVEST

From September 24th to October 9th

GROWING TECHNIQUES

Tillage and grassing with inter-row sowing, **organic fertilizers, without herbicides**, protection of the vineyard, as well as the environment, with the introduction of eco-friendly solutions and organic viticulture.

VINIFICATION / MATURING

De-stemming - Soft extracts for 3 weeks, temperature-controlled stainless steel vats - Pumping over with controlled aeration - Vertical pressing with separate aging of press wines.
Aged for 18 months in vats.

ANALYSIS

Alcoholic percentage: 14% Vol. / SO² total: 84 mg / L. / absence of residues.

BOTTLING

Bottled at the chateau, in April, May and July 2017 - 310,000 bottles, 800 magnums, 4,600 half-bottles.



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