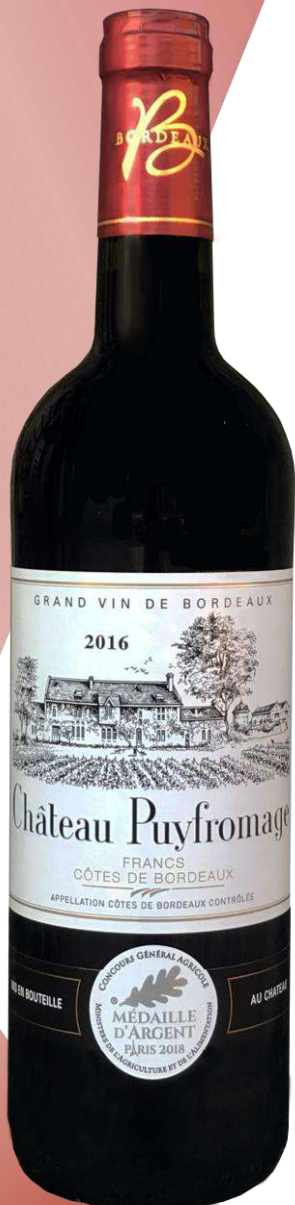
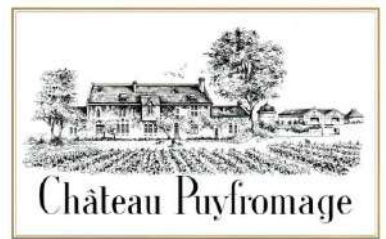


Château Puyfromage

2016 Vintage



PUYFROMAGE

A family estate following **sustainable viticulture** principles

TASTING NOTES

Deep garnet color. Aromas of cherry, raspberry with vanilla and gourmet notes. Dense, powerful palate. Supple on the attack with a nice smoothness. Long finish with a rich and silky tannins, the notes of white peach and spices.

APPELLATION

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

74% Merlot, 17% Cabernet Sauvignon 9% Cabernet Franc.

AVERAGE YIELD

52 hectolitres per hectare

HARVEST

From October 6th – 15th

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 : 75 mg/L. / absence of residues.

BOTTLING

Bottled at the chateau, in April and May 2018 – 310 000 bottles and 800 magnums



Château Puyfromage - 33570 Saint-Cibard – France

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