



Château Puyfromage

Vintage 2019



PUYFROMAGE

A family estate following **sustainable viticulture** principles

TASTING NOTES

Intense and deep ruby to purple colour.

Very expressive on the nose with aromas of cherry and fresh fruit, then more complex with aromas of candied berries.

The attack is suave and velvety. Dense, round and fruity on the mid palate, yet with a touch of freshness. Subtle on the finish with a reminder of aromas of cherries and candied berries. Very nice tannic balance between power and freshness.

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

87% Merlot, 7% Cabernet Sauvignon 6% Cabernet Franc.

AVERAGE YIELD

35 hectolitres per hectare

HARVEST

From October 2nd to 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 : 73 mg/L. / absence of residues.

BOTTLING

Bottled at the chateau.



Château Puyfromage - 33570 Saint-Cibard – France

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