



Puyfromage Blanc

Vintage 2019



Vineyard management:
Sustainable viticulture and development of biodiversity.

Tasting Notes:
The classic sauvignon-sémillon-muscadelle trio shape this wine of beautiful clarity.
On the nose, floral shades mingle with more exotic aromas of mango syrup and sweetness of fresh honey. A beautiful complexity echoed by an ample, long, elegant and lively palate. A real treat.

Appellation : Entre-deux-Mers

Soil composition : clay and limestone, limestone bedrock

Planting density: 5000 vine plants / hectare

Average age of the vines : 55 years

Blending : 45% Sauvignon Blanc et Sauvignon Gris
45% Sémillon
10% Muscadelle

Growing techniques : Double guyot pruning; grass covered ground under control, phytosanitary protection by sustainable treatments, mechanical harvest, sorting upon reception

Green work: Leaf trimming and thinning on the latest plots

Vinification : Pellicular maceration, the fermentation temperatures are under constant thermal control, filtration of the must deposits, ageing on fine lees for 2 months with stirring of the lees in a barrel.

Maturing : 3 months in stainless tanks.

Pairing suggestions :
Perfect wine for aperitif and as an accompaniment with fried food, white meat and poultry. Excellent with sea food, cheese and salads.

