



# Puyfromage Blanc

Vintage 2020



Vineyard management:  
Sustainable viticulture and development of biodiversity.

Tasting Notes:  
Pale gold color, shiny silver reflections.  
Nose of fresh grapes, lemongrass, dried apricot, field flowers.  
Round, silky, pulpy palate revealing a supple texture. The fruit is well alive, the liveliness salivating.  
Pleasure wine, tapas.

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 : Pelicular 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.

