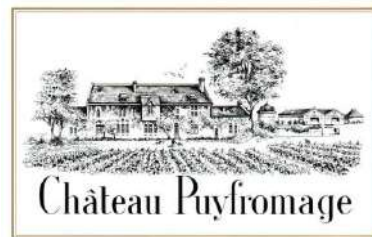


# Château Puyfromage

Vintage 2020



## PUYFROMAGE

A family estate following **sustainable viticulture** principles

## TASTING NOTES

Pretty dark bigarreau cherry hue.

An intense nose with aromas of black fruit, sloe, kirsch which pleasantly go along with the wine on the palate.

Powerful, fresh tannins that remain velvety on the finish.

## 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

**91% Merlot, 5% Cabernet Sauvignon, 3% Cabernet Franc, 1% Malbec**

## AVERAGE YIELD

24 hectolitres per hectare

## HARVEST

From September 17th to 30th

## 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. / SO<sup>2</sup> total : 54 mg/L. / absence of residues.

## BOTTLING

Bottled at the chateau.

