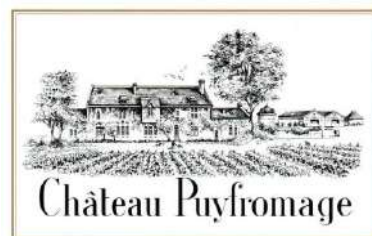




Château Puyfromage

Vintage 2021



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

75% Merlot, 15% Cabernet Sauvignon, 10% Cabernet Franc

AVERAGE YIELD

40 hectolitres per hectare

HARVEST

From 25th of September to 19th of October

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: 13 % Vol. / SO² total : <100 mg/L. / absence of residues.

BOTTLING

Bottled at the château.



Château Puyfromage - 33570 Saint-Cibard – France

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