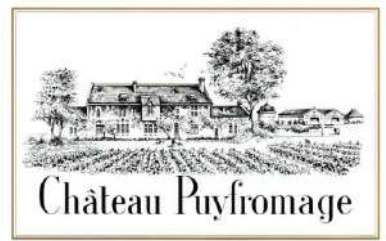




# Château Puyfromage Albert Signature 2019 Vintage



LE GUIDE  
HACHETTE  
DES VINS  
2023  
★★



## PUYFROMAGE

A family estate following **sustainable viticulture** principles

## TASTING NOTES

Deep garnet color. Intense aromas of stewed strawberries with hints of vanilla and mocha. Smooth and silky palate. Long and powerful finish on melted tannins with spicy notes.

## 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 / silty plateau

## VINES FOR THIS WINE

4 hectares (10 acres)

## AVERAGE AGE OF THE VINES

30 years

## DENSITY OF PLANTING

5000 plants per hectare

## GRAPE VARIETIES

**94% Merlot, 6% Malbec**

## AVERAGE YIELD

34 hectolitres per hectare

## HARVEST

October 4th

## 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 French oak barrels (30% composition of new oak)**

## ANALYSIS

Alcoholic percentage: 14,5 % Vol. / SO<sup>2</sup> total : 81 mg/L / absence of residues

## BOTTLING

Bottled at the château ; March 2021 – 12 300 bottles

