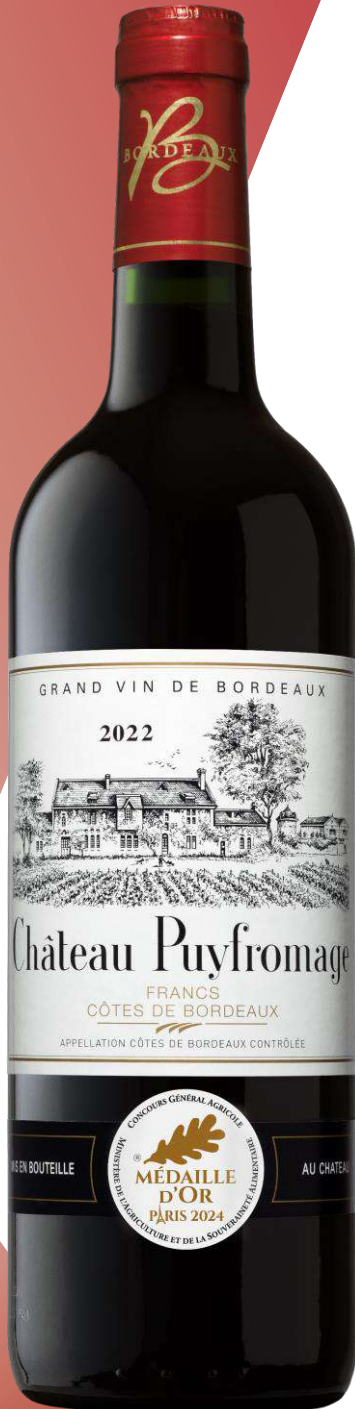
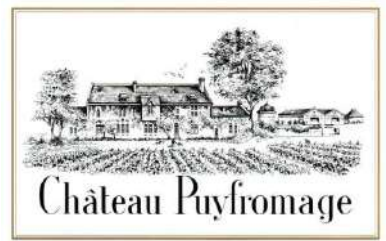




Château Puyfromage

Vintage 2022



PUYFROMAGE

A family estate **in conversion to organic farming** for sustainable viticulture.

TASTING NOTES

A pretty, vibrant purple hue.

The nose presents a lovely intensity of fruit: vine peach, sloe. The attack is velvety and dense, accompanied by aromatic freshness. The finish is very long with fine tannins and aromas of cherry, apricot, and a touch of licorice.

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

84% Merlot, 9% Cabernet Sauvignon, 6% Cabernet Franc, 1% Malbec

AVERAGE YIELD

40 hectolitres per hectare

HARVEST

From 19th of September to 12th 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: 14 % Vol. / SO² total : <100 mg/L. / absence of residues.

BOTTLING

Bottled at the château.



Château Puyfromage

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