

Château Puyfromage

Albert Signature

2023 Vintage



PUYFROMAGE

A family estate **in organic farming conversion**.

TASTING NOTES

The wine has a deep garnet colour. The nose is complex, initially revealing aromas of peach, apricot, and vanilla, followed by delicate woody and cinnamon notes. The attack is straightforward and powerful, with a gradual increase in volume on the palate. The tannins are present and perfectly blended, a sign of a great wine, which will leave you with a lingering, velvety, enveloping, and spicy sensation.

APPELATION

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

13 hectares (32 acres)

AVERAGE AGE OF THE VINES

60 years

DENSITY OF PLANTING

5000 plants per hectare

GRAPE VARIETIES

85% Merlot, 5% Malbec, 5% Cabernet Sauvignon, 5% Cabernet Franc

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 % Vol. / SO₂ total : 56 mg/L / absence of residues

Residual sugars: 0,4 g/L

BOTTLING

Bottled at the château ; March 2024 – 22 600 bottles



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