

Château Puyfromage

Vintage 2024



PUYFROMAGE

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

TASTING NOTES

Beautiful, deep, and intense garnet color. The nose is dominated by concentrated aromas of black cherry, followed by fresh notes of orange zest. The palate is round, powerful, and velvety, with good length on coated, silky tannins. The aromatic finish is persistent with notes of cocoa and black cherry.

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 / 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

43 hectolitres per hectare

HARVEST

From 23th of September to 6th 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.

