

Château
du
Petit Puch
SPEC SHEETS – VINTAGE 2016

PROPERTY

- Appellation : Graves de Vayres
- Surface area : 10.23 ha in Graves de Vayres rouge
- Soil of sand-gravel on the high of the Vayres plateau
- Grape variety : 80% merlot, 15% cabernet sauvignon, 5% cabernet franc

PRODUCTION

- Harvest: 29 september, 1 & 11 october 2016
- Total production: 458 hl
- Yield: 45 hl/ha
- Bottling: 18-20 June 2018. One lot : L16G1
- Availability: 55 960 bottles & 2 513 magnums

GRAPE GROWING & WINE MAKING

“Vine grown respecting nature, aiming for aromas concentration...”

Respect for the terroir: one row turfed, the other ploughed

- Labelled Sustainable viticulture : HVE (High Environmental Value) & AREA (sustainable agriculture in Aquitaine)
- Pruning, branching removal, leaf stripping. Green harvest
- Vinification in small stainless steel vats with light crushing
- Fermentation in open vats with manual punching down twice a day
- Vatting time 3 to 3.5 weeks
- Light press in small vertical oak cage press of 5hl

MATURING

... in the cellar, soft extraction, a year-long traditional aging and best French oak barrels.”

- 12 months traditional maturing
- 1/3 new French oak barrels, fine and very fine grain
- Natural barrels cleaning with steam

TASTING NOTES

« Intense and complex nose of red & black fruits (cherry, blackcurrant) and a hint of spices. Full-bodied, dense and already round with plenty of fruits and a good tannic structure »

- James Suckling : 90/100
- Guide Hachette : 1 star
- Anthocyanes – Yoann Castaing : 89/100
- Gault&Millaut : 15-16.5/20
- Guide DVE : 88/100

OENOLOGIST : Arnaud Chambolle



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“Optimum quaeri”