

CHÂTEAU PUYNARD

Château Puynard Rosé Bordeaux Rosé 2019



Owners:

Naomi Murtagh and Andrew Eakin

Oenologue Consultant:

Ludwig Vanneron,
Oenosmart Company, Bordeaux

Vineyard

Organic conversion since end of 2017.

SURFACE PLANTED: 17 Ha

SURFACE CONCERNED: 0.5 Ha

DENSITY OF PLANTATION: 5.000 vines/Ha

AVERAGE OF VINES: 35 years

SOIL AND SUBSOIL: Clay-Lime

Vinification and Ageing

HARVEST: by hand

BLEND: 50% Merlot, 50% Cabernet Sauvignon

VATS: Steel vats, with temperature control and monitoring

WINE MAKING: Temperature of fermentation 16-18°C

ELEVAGE: On lees for 4 weeks, in steel vats only

Wine

PRODUCTION: 2,000 bottles (750ml) approx

ABV: 12,5% alcohol

TASTING NOTES: Dressed with a shiny reflection of rose petals, this 2019 rosé is characterized by a very expressive nose of aromas of strawberry, white peach and floral scents. The mouth displays a nice roundness on the attack, powerful aromas of English sweets and strawberry, a creamy texture and a fresh, straight and vigorous finish. A delightful versatile rosé that can be drunk as an aperitif, or go very well with a cold buffet, Mediterranean, Asian or Oriental cuisine, as well as grilled meats and even creamy, fruity Italian desserts like Sabayon!

