

CHÂTEAU PUYNARD

Château Puynard - The Steps
Blaye Côtes de Bordeaux 2017



OWNERS

Naomi Murtagh and Andrew Eakin

Oenologue Consultant:

Ludwig Vanneron,
Oenosmart Company, Bordeaux

VINEYARD

VITICULTURE: Organic conversion since end of 2017.

SURFACE PLANTED: 17 Ha

SURFACE CONCERNED: 2.0 Ha

DENSITY OF PLANTATION: 5.000 vines/Ha

AVERAGE AGE OF VINES: 35 years

SOIL AND SUBSOIL: Clay-Lime

Vinification and Ageing

HARVEST: Handpicking, bunches were put in small crates, reception of the raisins with sorting table

VATS: Steel vats, with temperature control monitoring

WINE MAKING: Cold soak (skin contact maceration) for 3 days

SKIN CONTACT MACERATION : 28 days

MALO-LACTIC FERMENTATION: 70% in French new oak

AGEING: 70% in French new oak for 15 months, 30% in vat

WINE

BLEND: 85% Merlot, 15% Cabernet Sauvignon

PRODUCTION: 3,000 bottles (750ml) approx

ABV: 13.00% alcohol

TASTING NOTES: This 2017 Chateau Puynard prestige has a beautiful body, very elegant nose, aromas of well-ripened fruits and toasted vanilla accentuated by a well-structured woody fragrance lending finesse and fine tannins. Long finish aromatic with black fruits aromas which is typical of lime and clay soil.

This wine goes well with red meat, games, cheeses.

