

CHÂTEAU PUYNARD

Château Puynard Sans Soufre - no added sulphur
Blaye Côtes de Bordeaux 2019



Owners:

Naomi Murtagh and Andrew Eakin

Oenologue Consultant:

Ludwig Vanneron,
Oenosmart Company, Bordeaux

Vineyard

VINE-GROWING: Organic conversion since end of 2007

SURFACE PLANTED: 17 Ha

SURFACE CONCERNED: 0.3 Ha

DENSITY OF PLANTATION: 5.000 vines/Ha

AVERAGE OF VINES: 5 years

SOIL AND SUBSOIL: Clay-lime soils

Vinification and Aging

HARVEST: By machine equipped with sorting process

VATS: Steel vats with temperature control monitoring

VINIFICATION: Temperature of fermentation 23-25°C

SKIN CONTACT MACERATION: 21 days

AGING: In vats only, free run wine only (no oak)

Wine

BLEND: 100% Merlot

PRODUCTION: 1,800 bottles

ABV: 13,5% alcohol

TASTING NOTES: Sulphur-free wine 2019: New addition to our range. Displaying a beautiful deep purplish colour, this sulphur-free wine develops an attractive nose of red fruits, morello cherry, wild blackberries and thyme scents. Revealing a supple and clean attack, the palate also has a silky texture and a tender structure, where elegance leads us towards a long and aromatic finish. Very suitable for charcuterie, cold meats, grilled meats, barbecues and young cheeses.

