

CHÂTEAU PUYNARD

Château Puynard Cuvée Sélection Merlot
Blaye Côtes de Bordeaux 2018



Owners:

Naomi Murtagh and Andrew Eakin

Oenologue Consultant:

Ludwig Vanneron,
Oenosmart company, Bordeaux

VINEYARD

Certified organic in 2020

SURFACE PLANTED: 17 Ha

SURFACE CONCERNED: 0.5 Ha

DENSITY OF PLANTATION: 5.000 vines/Ha

AVERAGE AGE OF THE VINES: 35 years

SOIL AND SUBSOIL: Clay-lime

Vinification and Ageing

HARVEST: Reception of the raisins with sorting table

VATS: Steel vats, with temperature control monitoring.

VINIFICATION: Cold soak (skin contact maceration) 3 days long.

SKIN CONTACT MACERATION: Three weeks

MALO-LACTIC FERMENTATION: In French new oak

AGEING: 100% in French new oak for 15 months

WINE

BLEND: 100% Merlot

PRODUCTION: 1,000 bottles (750ml) approx

ABV: 14.00% alcohol

TASTING NOTES: Produced in 2018 for the first time, this newcomer to the Château Puynard collection is distinguished by its richness and opulence. The color is intense, the nose presents a combination of aromas reminiscent of black cherry, prune compote, nutmeg and scents of thyme. The volume in the mouth is present, confirming the black fruits associated with toasted notes. A velvety texture and a fleshy substance carried by silky tannins with a long toasted finish.

Pairing: Wild boar pâté, beef Bourguignon, roast lamb, duck confit, pheasant or a good Camembert will do the trick.

