

CHÂTEAU PUYNARD

Château Puynard Tradition Blaye Côtes de Bordeaux 2017



Owners:

Naomi Murtagh and Andrew Eakin

Oenologue Consultant:

Ludwig Vanneron,
Oenosmart Company, Bordeaux

Vineyard

VINE-GROWING: Organic conversion since end of 2017

SURFACE PLANTED: 17 Ha

SURFACE CONCERNED: 13.5 Ha

DENSITY OF PLANTATION: 5.000 vines/Ha

AVERAGE OF VINES: 35 years

SOIL AND SUBSOIL: Sandy-clay and clay-lime soils

Vinification and Aging

HARVEST: By machine equipped with sorting process

VATS: Steel vats with temperature control monitoring

VINIFICATION: Temperature of fermentation 27-28°C

SKIN CONTACT MACERATION: 28 days

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

Wine

BLEND: 85% Merlot, 15% Cabernet Sauvignon

PRODUCTION: 8,000 bottles (750ml) approx

ABV: 14,00% alcool

TASTING NOTES: Revealing a pretty red ruby color with good intensity, this Château Puynard 2016 possesses a pleasant nose of red fruits, wild blueberries and peony flowers. Supple on the attack and well balanced, the palate shows a beautiful overall harmony and a long aromatic finish.

