

Château du Petit Puch

G.F.A. DU PETIT PUCH
33750 SAINT-GERMAIN-DU-PUCH – TEL. 33(0)5 57 24 52 36 – FAX 33 (0)5 57 24 01 82
E mail : chateaupetitpuch@yahoo.fr
www.chateaupetitpuch.com



SPECS SHEET – VINTAGE 2004

Property

- Appellation Graves de Vayres, 14 hectares, Red wine
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 20% cabernet sauvignon

Production and availability

- Late harvest in October benefitted from exceptionnal late sunny season
- Blending limited to the best barrels corresponding to only 60% of production
- Production 58 000 bottles, availability beginning of 2007

Vinegrowing and vinification :

- Severe pruning, guyot simple or double, excess branching removal, leaf stripping
- Green harvesting
- Grape clusters selected on the vine, full manual harvest placed in small boxes, sorting at the winery before and after de-stemming.
- Vinification in small stainless steel vats loaded by gravity to avoid any alteration of the grapes. Light crushing at the top the vats.
- Fermentation in open vats with manual punching down several times per day
- Small vertical cage press
- Maturing in oak barrels for 12 months, 30% new wood.

Citations and testing notes:

- Silver medal **Vinalies Internationales**, Wines of the World, French oenologists, Paris, March 2007.
- Silver medal **Grands Vins de France** (Great French Wines), Macon, April 2007.
- Silver Medal **Challenge International du Vin**, Bourg, Avril 2007
- Vinalies prize **Vinalies Nationales**, French œnologists, Paris, May 2007
- **Hachette Guide** 2007, two stars: “A remarquable wine whose brilliant garnet red colour with ruby lights seduces immediately. Following are intense new wood and toasted aromas, not masking the fruity notes (raspberry, blackcurrant). The velvety tannins, silky at first grow very powerful and require two to five years to reach perfection.” (tasting winter 2006)
- Château du Petit Puch silver medal at the « Best of Wine Tourism 2007 » contest Organised by “Great Wine Capitals Global Network” and Bordeaux Chamber of Commerce

Oenologist : Jean-François Rontein

Contact : Marie-Paule & Bruno de la Rivière