

Château du Petit Puch

G.F.A. DU PETIT PUCH
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SPECS SHEET – VINTAGE 2006

Property

- Appellation Graves de Vayres
- Surface Area 13 ha in red Graves de Vayres
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 20% cabernet sauvignon

Production and availability

- Manual harvest from 18 september to 2 october
- Yield limited at 36 hectoliters per hectare
- Blending limited to 55% for château du Petit Puch
- Production 26 000 bottles and 3000 magnum

Vinegrowing and vinification :

- Respect of soil : one row turfed, the other ploughed. Reasoned viticulture
- 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, 50% new wood, 50% one year old barrels

Citations and tasting notes:

- Tasting note after bottling May 19, 2008 : “ *Very deep ruby, strong nose of red and black fruits with spices. Beautiful substance and structure. Still marked by oaky aging aromas. Good aging capacity. Wait a few years.*”
- Gilbert & Gaillard Guide 2010, rating 88/100 : « *Dense young red color. Pleasant nose associating black fruits, spices and cocoa. A very nice structure in mouth, this is a dense wine with fine tannins and quality of fruit without defect. Long final with liquorice nuances. A driver for the appellation* » (tasting November 2008) .
- Hachette Guide 2010, one star : « *2006 deep garnet-red, elegant bouquet of black fruits and clove. Vinous and spicy, the mouth unveils powerful and well matured tanins. Though already appreciable this wine can age a few years.* » (tasting january 2008)

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