

# Château du Petit Puch

G.F.A. DU PETIT PUCH  
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## SPECS SHEET – VINTAGE 2007

### Property

- Appellation Graves de Vayres
- Surface Area 12.6 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 22 september au 13 october
- Yield 43 hectoliters per hectare
- Blending limited to 48% for château du Petit Puch
- Bottling June 2009. Production 33 000 bottles

### 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
- Clusters selection on the vine, manual harvest placed in small boxes, sorting at the winnery 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, 20% new wood

### Citations and tasting notes:

- The château du Petit Puch 2007 enjoys an expressive nose of black fruits and spices. In mouth these aromas are completed with roasted and chocolate notes with a truffle finish. It doesn't show the 2005 and 2006 powerful substance, but is a classic and delicate wine with a nice and balanced structure. It drinks well now and will keep a few years. *(March 2010)*
- 2011 Gilbert & Gaillard Guide, rating 85/100 *(published summer 2010)*: «Medium intensity colour. The nose mixes ripe fruits, humid earth and toasted notes. Balanced in mouth with qualities of suppleness and substance. Texture is delicate with a light touch of liveliness in finish. »
- **September 2010** : Selected among the best affordable Bordeaux « Bordeaux Op z'n Best » in Netherlands.

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