

Château du Petit Puch

G.F.A. DU PETIT PUCH
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SPECS SHEET – VINTAGE 2002

Property

- Appellation Graves de Vayres
- Surface Area 11.10 ha in red Graves de Vayres
- Soil of sand-gravel on the high of the Vayres plateau
- Vine variety 80% merlot, 20% cabernet sauvignon

Yield

- Low yield at 37 hectoliters per hectare
- Production 42 000 bottles

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 conveying belt 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.

Citations and testing notes:

- Guide Hachette 2005 with one star : “This 2002 amazes by its deep ruby color and its fruits aromas slightly dominated by an intense and quality oak flavour. With tannins still very present but well balanced which will soften with time, this bottle will be ready to drink in two or three years.” (Tasting Winter 2005)
- Tasting notes Winter 2006: Enticing ruby color. Intense and deep nose of black fruit with roasted, chocolate, liquorice overtones and fresh peper and mint nuances in a fine oaky structure. Attack is round, the tannins are soft with an enduring persistence of ripe black fruits. Drink now or wait a couple of years.
- Château du Petit Puch nominated at the « Best of Wine Tourism 2006 » contest Organised by “Great Wine Capitals Global Network” and Bordeaux Chamber of Commerce

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