

Château  
du  
Petit Puch

SPEC SHEETS – VINTAGE 2015

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**PROPERTY**

- Appellation : Graves de Vayres
- Surface area : 8.86 ha in Graves de Vayres rouge
- Soil of sand-gravel on the high of the Vayres plateau
- Grape variety : 80% merlot, 15% cabernet sauvignon, 5% cabernet franc

**PRODUCTION**

- Harvest: 19-22 september 2015 & 1st october 2015
- Total production: 400 hl - Yield: 45 hl/ha
- Bottling: 17-18 april 2017. One lot : L15G1
- Availability: 50 000 bottles & 1260 magnums

**GRAPE GROWING & WINE MAKING**

*“Vine grown respecting nature, aiming for aromas concentration...”*

- Respect for the terroir: one row turfed, the other ploughed
- Sustainable viticulture
- Pruning, branching removal, leaf stripping. Green harvest
- Vinification in small stainless steel vats with light crushing
- Fermentation in open vats with manual punching down twice a day
- Vatting time 3 to 3.5 weeks
- Light press in small vertical oak cage press of 5hl

**MATURING**

*... in the cellar, soft extraction, a year-long traditional aging and best French oak barrels.”*

- 12 months traditional maturing
- 1/3 new French oak barrels, fine and very fine grain
- Natural barrels cleaning with steam

**TASTING NOTES**

- Anthocyanes – Yoann Castaing : 90/100
- Guide Gilbert & Gaillard : Médaille d’or
- Guide DVE : 88/100
- James Suckling : 86/100
- Guide Dussert-Gerber : ♥♥♥♥♥
- Beckustator – Yves Beck : 87/100

**OENOLOGIST** : Jean-François Rontein