

Château
du
Petit Puch

SPEC SHEETS – VINTAGE 2018

PROPERTY

- Appellation : Graves de Vayres
- Surface area : 11.26 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: 25 september-6 october 2018
- Yields : 45hl/ha
- Bottling : 22-24 April 2020. One lot : L18G1
- Availability : 57 400 bottles & 3 376 magnums

GRAPE GROWING & WINE MAKING

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

- Respect for the terroir: one row turfed, the other ploughed
- Labelled Sustainable viticulture : HVE (High Environmental Value) & AREA (sustainable agriculture in Aquitaine)
- 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

OENOLOGIST : Arnaud Chambolle



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