

Château du Petit Puch

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SPECS SHEET – VINTAGE 2005

Property

- Appellation Graves de Vayres
- Surface Area 14 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

- Yield limited at 36 hectoliters per hectare
- Production 55 000 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
- 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, 30% new wood.

Citations and tasting notes:

- One of the 24 Trades's Primeur preferred choices "Coups de Coeur", May 2006.
- Silver Medal at **Concours Général Agricole de Paris**, February 2008
- Gold Medal at **Vinalies Internationales** Wines of the World, French œnologists, Paris, March 2008
- Silver Medal, **Concours Mondial de Brussels** (World Contest), May 2008
- Guide Hachette 2009 one star: "*Undergrowth and ripe fruits bouquet. The great distinction tannins, well extracted and powerful, evolve with persistence and balance.*" (tasting February 2008)
- Gilbert & Gaillard 2009 Guide, rated 87/100: "*Dense colour, ruby lights. Enticing small red fruits nose, delicate note of soft spices. Supple mouth, fine tannins, well balanced. A successful vintage, long, with a true finesse*"
- Tasting notes December 2008: "*Deep and dark colour. Deep nose of red fruits, spices and fine wood. Powerful structure with silky tannins. Powerful, meaty, very long lingerin. Great aging potential*"

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