

Château du Petit Puch

G.F.A. DU PETIT PUCH
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SPECS SHEET – VINTAGE 2008

Property

- Appellation Graves de Vayres
- Surface Area 10.30 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

- Harvest from 9 to 13 October
- Yield 26 hectolitres per hectare
- Bottling May 31, 2010
- Production 33 600 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
- Vinification in small stainless steel vats with light crushing at the top the vats.
- Fermentation in open vats with manual punching down several times per day
- Small vertical cage press

Maturing :

- 12 months in oak barrels. Exclusively French oak fine and very fine grain, long drying in open air.
- 33% new wood
- Then aging in bottles in temperature controlled storeroom.

Citations and tasting notes:

- Nice dark ruby colour, the château du petit Puch 2008 shows expressive aromas of spices and red and black fruits, with still present oaky nuances. Round in mouth these aroma express themselves with strength with a lengthy finale. Still young, it deserves to wait one to two years. Good keep potential. (*October 2010*)
- 2 stars in the Guide Hachette 2012 : *“Completely renovated in 2000 (the château du Petit Puch) belongs since 2004 to the La Rivière family who proposes a superb 2008 with a majority of merlot (80%). The intense bouquet of wood strawberry and spices is underlined by oaky nuances giving complexity. The mouth, riche, very ripe and powerful will need some time to reveal all its potential. Wait at least three years.*
- This vintage was an interesting experience: tasted in March 2011 it was very closed with strong tannins and oak tasting. Total change beginning of July : spicy, fruity, charming, round in mouth with lot of substance, rich, fleshy with a long finale.

Drink now young or keep a long time.

Oenologist : Jean-François Rontein

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