

**“91/100p Wine Enthusiast 2021, perfectly balanced” “A marriage of force and elegance” (Guide Hachette 2022)**



## Producer Note

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Château Puybarbe is situated at the highest elevation of the Côtes de Bourg appellation looking over the Gironde estuary on the right bank of Bordeaux. The 41-hectare vineyard comprises predominantly Merlot and Cabernet Sauvignon and is cultivated according to sustainable philosophies. Château Puybarbe uses no herbicides or chemical fertilizers and is both HVE (High Environmental Value) and ISO 14001 certified since 2017. A modern winery was inaugurated for the year 2001's harvest. It integrates many technical advances, at the service of a traditional know-how respectful of the grapes and the wine, and with a clear objective to be one of the best producers in AOP “Côtes de Bourg”.

## Vintage

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After a very rainy winter, with an alternation of cold and mildness, and relatively little on frost days, bud burst took place in mid-April. Vines started to grow well, flowering took place in a classic climatology, sun and some rain starting last week of May. The unusual heat wave, starting end of June and continuing into July resulted in optimal water stress for the vines slowing down the growth. Veraison took place early August. August month was very sunny, (+10%) above normal and September remained dry, leading to very concentrated grapes. In addition, warm, almost hot afternoons combined with cool nights on weeks prior harvest led to perfect ripeness in all grape varieties resulting in a of aromatic profiles and structures worthy of very good vintages in our vineyards.

## Vineyard

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The vineyards sit on a south-sloping sun-drenched plateau on the highest point of the appellation Côtes de Bourg. Vines are planted at 5,000 plants per hectare in calcareous-clay soils. Average age of vines is 30 years, oldest parcels 75 years. The vineyard is managed sustainably. Natural weeds between the rows absorb excess moisture and promote microbial life in the soil. The vines are pruned to the double Guyot method, cultivated according to sustainable viticulture practices and with a strict control of yields (37 HL per hectare) on a plot-by-plot basis.

Winemaker	Simon Abrivard
Region	Bordeaux
Subregion	AOP Côtes de Bourg
Country	France
Alcohol	15%
Residual sugar	< 2g/l
Contains sulphites	Yes
Vegetarian/Vegan friendly	Yes/Yes
Vegan certified	No
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Production	20 500 bottles
Case unit of measure	6X75cl, 12X75cl
Formats Available	75cl, 150cl
Closure	Natural cork
Batch/LOT Code	LCP18
EAN Bottle	3760095871509
6bt EAN Carton	3760095871516
12bt EAN Carton	3760095871608

## Winemaking

Meticulously selected grapes entered first a 4-day cold maceration, followed by temperature-controlled fermentation to retain the purity of fruit, elegance and freshness. Long and gentle 45-day extraction, parcel by parcel vinification, racking three times in vats and two times in barrels. Aging 20 months in French oak barrels (50% new, 50% second round). Barrels came from three various coopers with light to medium toasting and additional aging for 20+ months in bottles.

## Grape

Merlot 62%, Cabernet Sauvignon 34%, and Malbec 4%.

## Awards and Tasting Notes

Chateau Puybarbe was awarded 91/100 points by Wine Enthusiast 2021

“Two-third of Merlot, one-third of Malbec and a tiny portion of Malbec in this 18-month oak aged cuvée. Once aerated, it shows fine aromas of ripe red and black fruits well combined with a delicate and spicy oaky aroma. Palate is rich and dense, well balanced by its acidity and supported by fine and silky tannins. Marriage of force and elegance. Le coup de coeur (Firm Favorite Award) has been put for voting” (Two Stars award, Guide Hachette du Vin 2021-2022)

## Serving suggestion

Delicious with peppered red meats, entrecôte steak, game, wild duck or lamb. Ideal with mature cheese.

## Contact

Riku Vaananen	+33 6 3191 23 54	riku@chateaupuybarbe.com
Anna Vaananen	+33 7 8428 51 84	anna@chateaupuybarbe.com