

“Ripe fruits, spicy, full-bodied, long finish”

Producer Note

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, such as gravity filling of vats and micro/macro oxygenation, 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

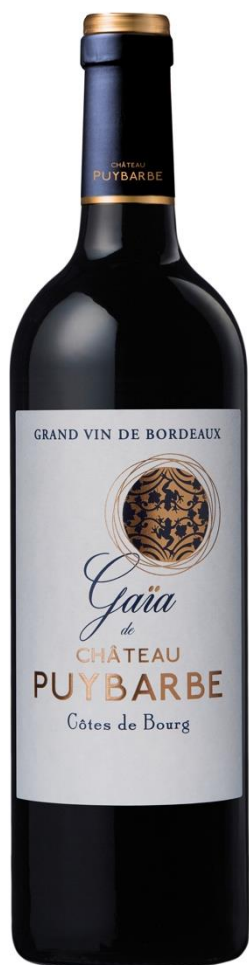
Followed by a mild and rainy winter, the spring started early with almost summer-like conditions – the budburst took place already mid-March, three weeks earlier than normal. The cool period from early April to mid-May 2019 slowed down the growth. The return of warm weather from mid-May onwards led to rapid flowering, a guarantee of quality. The high temperatures in early June accelerated the vine growth and overall, the summer 2019 will be remembered because of the two periods of extreme heat – the Canicule – with afternoon temperatures well over 40°C. Furthermore, there was no rain from mid-June until end of September. These conditions resulted to perfectly ripe, relatively thick-skinned, highly concentrated grapes resembling the years 2015 and 2009.

Vineyard

The vineyards sit on a south-sloping sun-drenched plateau. Vines are planted at 5,000 plants per hectare in calcareous-clay soils. Average age of vines is 29 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 (44 HL per hectare) on a plot by plot basis.

Winemaking

Meticulously selected grapes entered first a 5-day cold maceration, followed by temperature-controlled fermentation to retain the purity of fruit, elegance and freshness. Long and gentle 40-day extraction, parcel by parcel vinification, racking three times and aging for 18 months prior bottling.



Winemaker	Simon Abrivard
Region	Bordeaux
Subregion	AOP Côtes de Bourg
Country	France
Alcohol	14,5%
Residual sugar	< 2g/l
Contains sulphites	Yes
Vegetarian/Vegan friendly	Yes/Yes
Vegan certified	No
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Production	120 000 bottles
Case unit of measure	6X75cl, 12X75cl
Formats Available	75cl
Closure	Natural cork
EAN Bottle 3760095871523	
EAN Carton 3760095871530	

Grape

Merlot 76%, Cabernet Sauvignon 22%, 1% Cabernet Franc and 1% Malbec

Awards & Tasting notes

The 2019 vintage will be released for wine critic and wine guide reviews during winter/spring 2022.

Serving suggestion

This wine is a delight with various including rich salads, various vegetarian meals as well as moderate red-meat dishes. Roasted chicken, fried veal escalope & duck confit.

Contact

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