

“Fruit, crisp and elegant, 90/100P Decanter world Wine Awards, 2023, Gold Medal Concours de Bordeaux, 2023”

Producer Note

Château Puybarbe is situated at the highest elevation of the Côtes de Bourg appellation overlooking 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

Two words to characterize the 2022 vintage: hot and dry! Preceded by a cold and dry winter, spring also starts with cool temperatures, giving repeated frosts in April. Budburst took place at the end of March, the growth was rather slow until the beginning of May. Warmer temperatures at the end of spring accelerated vegetative growth, and the first flowers appeared from May 20 on the earliest plots.

What followed was one of the hottest and driest summers ever encountered. Our clay soils have made it possible to limit water stress, the start of veraison took place at the end of July. A little blocked at the beginning, the maturation accelerated in August, which generated an early harvest, low in quantity but of a quality that augurs well for a great vintage!

Vineyard

The vineyards sit on a south-sloping, sun-drenched plateau on the highest point of the appellation. 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 (39 HL per hectare) on a plot-by-plot basis.

Winemaking

Meticulously selected grapes were harvested in early morning hours, carefully sorted prior gentle pressing and juice selection. Fermentation took place at 14C in



Winemaker	Simon Abrivard
Region	Bordeaux
Subregion	AOP Bordeaux Rosé
Country	France
Alcohol	13,5 %
Residual sugar	< 2g/l
Contains sulphites	Yes
Vegetarian/Vegan friendly	Yes/Yes
Vegan certified	No
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Production	15 000 bottles
Case unit of measure	6X75cl 12X75cl
Formats Available	75cl
Closure	Natural cork
EAN Bottle	
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EAN Carton	
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temperature-controlled vats to retain the purity of fruit and freshness. Fermentation period took 4 weeks, the wine was filtered and bottled mid-January and entered the short rest in bottles, released for sale in February.

Grape

Merlot 70%, Cabernet Sauvignon 30%

Awards

2022 vintage won the Gold Medal at Concours de Bordeaux 2023, and in the DWWA 2023 it won a Silver Medal with a score 90/100. It was also selected as the official rose for the Bordeaux grand festival of wine.

Serving suggestion

Delightful accompaniment for salads, white meat fish and (grilled)seafood.

Contact

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