

“A marriage of richness, freshness and balance” Le Guide Hachette 2023: 3/3 stars, Firm Favorite, Coup de Coeur



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, 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 40C. 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 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 (35 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	Produced in preparation for Biocyclic Vegan Certification
Milk/Eggs	No/No
Organic/Biodynamic	In conversion /No
Production	36 000 bottles
Case unit of measure	6X75cl, 12X75cl
Formats Available	75cl, 150cl
Closure	Natural cork
Batch/LOT Code	LCP19
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 15 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 76%, Cab Sauvignon 16%, Malbec 4%, Cab Franc 4%

Awards and Tasting Notes

While the two previous vintages of Chateau Puybarbe were awarded over 90/100 points by both Decanter World Wine Awards (DWWA) and Wine Enthusiast 2021, the 2019 vintage has yet to enter any critic reviews. We view the vintage 2019 superior to the previous vintages. Vintage will enter reviews during winter and spring 2022. Le Guide Hachette 2023 rated the vintage with 3/3 stars and awarded the wine also with “Coup de Coeur” (Firm Favorite) award.

Serving suggestion

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

Contact

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