

## “Good fruit, soft tannins, a honest modern Bordeaux”

### 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 is in second year Organic and Biocyclic Vegan conversion and 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

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After a mild and rainy winter spring arrived very early, temperatures rising from mid-February on to spring-like conditions, leading to early budburst. Flowering took place in sunny conditions for all grape varieties in early June. Temperatures dropped well below average during summer and some significant rainfalls in end June and July focused our work to maximize the ventilation and leaf thinning to reduce the risk of mildew. August brought some hot, at times very hot, weathers with fresh cool nights that continued almost to harvest start helping grapes to mature correctly. Grapes were more fragile than normal years, resulting for us in night harvesting for most parcels to avoid damaging the grapes.

### Vineyard

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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

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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 32-day extraction, parcel by parcel vinification, racking three times and aging for 18 months prior bottling.



Winemaker	Cecile, Piederriere and Stephane Derenoncourt
Region	Bordeaux
Subregion	AOP Côtes de Bourg
Country	France
Alcohol	13,5%
Residual sugar	< 2g/l
Contains sulphites	Yes
Vegetarian/Vegan friendly	Yes/Yes
Biocyclic Vegan	In certification
Milk/Eggs	No/No
Organic/Biodynamic	Organic grapes, in conversion
Production	120 000 bottles
Case unit of measure	6X75cl, 12X75cl
Formats Available	75cl, BiB, Tetra
Closure	Natural cork (Bottle)
EAN Bottle 376009587xxxx	

## Grape

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

## Awards & Tasting notes

While the two previous vintages of Gaia de Chateau Puybarbe were awarded over 90/100 points by both Decanter World Wine Awards (DWWA) and Wine Enthusiast 2021, the 2021 vintage has yet to enter any critic reviews. We view the vintage 2021 an interesting one. Vintage will likely enter reviews during winter and spring 2024.

## 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 white meat dishes.

## Contact

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