

“Dense ripe fruit, well integrated oak notes, well balanced, silky tannins



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 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

Followed by a mild and rainy winter, the spring was really wet. The early budbreak led to an early flowering in May, which resulted in an early vintage – we started harvest September 14 and finished just before the heavy rains first week of October. Another significant factor to the vintage was the dry and hot summer: From 18 June to 11 August, 54 days of drought, then 20 more days with no rain at all after the last weekend of August. When compared to vintages of 2009, 2010, 2016 and 2019, arguably the best vintages in Bordeaux in recent history, it's rare for an 'earlier' vintage to be included, but 2020 breaks the mold with its excellent quality.

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 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 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 38-day extraction, parcel by parcel vinification,

racking three times and aging in French oak barrels (100 % 2nd round) for 12 months prior bottling and additional aging for 8 months in bottles.

Grape

Merlot 78%, Cabernet Sauvignon 20%, 1% Cabernet Franc and 1% Malbec

Awards & Tasting notes

Le Roc de Château Puybarbe 2020 received Silver Medal from Concours de Bruxelles 2023.

Serving suggestion

Roasted duck, red-meat dishes, game.

Contact

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Winemaker	Cecile Piederrier/ Simon Abrivard
Winemaker Consultant	Stephane Derenoncourt
Subregion	AOP Côtes de Bourg
Country	France
Alcohol	14,5%
Residual sugar	< 2g/l
Contains sulphites	Yes
Vegetarian/Vegan friendly	Yes/Yes
Vegan certified	Bio-Cyclic Vegan in conversion
Milk/Eggs	No/No
Organic/Biodynamic	In Conversion/No
Production	33 000 bottles
Case unit of measure	6X75cl
Formats Available	75cl, 150cl
Closure	Natural cork
EAN Bottle	3760095871486
EAN Carton	3760095871493