

CHÂTEAU DU VIEUX PUIT

AOC Blaye Côtes de Bordeaux


**VIGNOBLES
BOUILLAC**
SCEA DU VIEUX PUIT

THE WINE



80 % Merlot

20 % Cabernet Sauvignon

Annual Potential : **150 000** bottles / year

Alcoholic strength : **13,5 %** Vol.

Yield : **52** hl / ha

THE VINEYARD

BLAYE
**CÔTES DE
BORDEAUX**

Total Surface Area : **95 ha**

Appellation : Blaye Côtes de Bordeaux

Density : **5 000 vines / ha**

Age of the vines : **20 years**

Soil : **Gravelly** - close to the Gironde

Green harvesting

Leaf removal

Integrated farming - **Biodiversity**

Presence of **Hedges** and **Fallow Land**

TASTING COMMENTS



«Elegant, finely spiced and fruity nose. The palate is clean and fresh, full and fruity, supported by fine tannins that maintain to the finish, a sensation of vitality.»

- Guide Hachette -



VINIFICATION

- Mechanical harvesting
- The crushed harvest goes through our thermoregulation system (easier extraction of colour, aromas and tannins)
- Filling in temperature-controlled stainless steel tanks
- Alcoholic fermentation
- Malolactic fermentation
- Filtration with tangential filter
- Ageing in vats for 14 to 18 months



FOOD PAIRING

This wine is always pleasant. It can be drunk in all moments without concerns. It will be nice with hot starters or in main course with roasted chicken.



Open the wine :
just before tasting



Ideal temperature :
14 and 16 degrees

CONTACT

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