





## CHÂTEAU PUYFROMAGE

**\$17.75**

\* Suggested retail price

### Francs Côtes de Bordeaux 2021

HVe3 HVe3  Sustainable  In conversion

	Product code	33605
	Licensee price	\$16.66
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Francs Côtes de Bordeaux
	Varietal(s)	Merlot 72 %
	Varietal(s)	Cabernet Sauvignon 18 %
	Varietal(s)	Cabernet Franc 10 %
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Sugar content	3,5
	Closure type	Cork
	Aging vessel type	Aged in stainless steel and concrete tanks for 18 months
	À boire	Drink now

#### ABOUT THIS WINERY

Château Puyfromage is the property of 4 brothers (Yves, Francis, Philippe and Frédéric Marque) from a family whose ancestors were coopers, manufacturers of cellar equipment, wine growers and wine merchants. Their grandfather, Abel Albert, acquired Château Puyfromage in 1943. Today, the 4 brothers are committed to sharing the authentic expression of the Château's terroir, its grapes and its wines.

#### TASTING NOTES

Deep black colour with ruby reflections.

Fine and fruity nose with red and black jammy berries.

On the palate: the attack is soft and pleasantly fruity; the mid-palate is dominated by freshness with melted tannins and a beautiful balance for a slender finish.

#### PRODUCTION NOTES

Parcel management; total destemming; pre-fermentation maceration for 2 to 3 days at 8 to 12°C; alcoholic fermentation for 8 to 10 days with daily pumping over; temperature management with temperature-controlled vats; vatting: for 3 weeks; malolactic fermentation finished at the end of

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