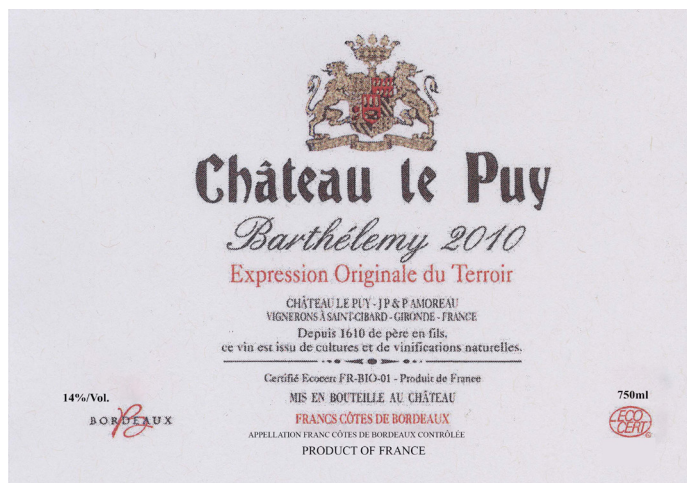


Château Le Puy



Barthelemy



At a Glance:

- **Appellation:** AOC Bordeaux Côtes des Francs
- **Encépagement:** Merlot (85%), Cabernet Sauvignon (15%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.9-4.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a single plot known as Les Rocs, the highest parcel at Le Puy
- **Soil Types and Compositions:** 12 inches of clay top soils above the mother rock of the Asteries limestone plateau that extends from Saint Émilien.
- **Vine Age, Training, and Density:** 50 years old, trained in Guyot, planted at 5,500 vines/ha
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** By hand, late September

In The Cellar:

- **Fermentation:** After total destemming, wines ferment spontaneously in concrete vat for 2-3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** 24 months, with occasional bâtonnage guided by the phases of the moon to prevent oxidation
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 24 months in 228-l barrels (less than 10% new), with periodic rackings.
- **Press Wine:** Blended before bottling
- **Fining and Filtration:** Occasional egg-white fining, unfiltered
- **Sulfur:** No sulfur added at any point

In The Glass:

A more dense and mysterious wine, with a deeper robe and more firm structure than its companion the Emilien, we see resemblance here to the finest old wines of its neighbors to the west in the best districts of Saint Emilion and Pomerol.