

Vignobles Pueyo



Belregard-Figeac Saint Émilion Grand Cru



At a Glance:

- **Appellation:** AOC Saint Émilion Grand Cru
- **Encépagement:** Merlot (70%), Cabernet Franc (30%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Parcels in the Graves section of Saint Émilion near Libourne and the commune of Figeac.
- **Soil Types and Compositions:** Gravel
- **Vine Age, Training, and Density:** Planted in Guyot at 5,000 vines/ha, average age is 45 years.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, from late September to early October

In The Cellar:

- **Fermentation:** Following total destemming and a weeklong cold maceration, wine ferments spontaneously in concrete and stainless-steel tanks for 3-4 weeks.
- **Pressing:** Vertical cage press
- **Time on Lees:** 12-18 months
- **Malolactic Fermentation:** Spontaneous, in concrete and stainless-steel tanks
- **Élevage:** 18 months, with 50% of the crop in concrete tank and the remainder in barrel, of which 25% are new
- **Press Wine:** Blended during fermentation
- **Fining and Filtration:** Unfined and unfiltered in nearly all vintages.
- **Sulfur:** Extremely limited, applied only at bottling, c. 30 mg/l total, c. 25 mg/l free.

In The Glass:

This wine is marked by a vibrant ruby/garnet color married to a richly spicy nose with hints of tobacco and coffee in the background; the flavors are dominated by red currant, cassis, and raspberry; the texture is silky and the wine is smooth and generous on the palate; the subtle tannins have grip but are graceful making this wine particularly welcoming over the near term.