

# Cru d'Arche Pugneau



A recurring joke in the Daney family goes that the Cru d'Arche Pugneau has been an unclassified estate since 1855. The property has been in the Daney family since 1923, with Louis-Gabriel producing the wines until 1970 when he was followed by his son, Jean-Pierre, who held the reins until 1981. Francis, Jean-Pierre's son, is now the third generation to control this singular domaine, one of the last small family-owned properties in the region.

The domaine covers 13 hectares, with many small parcels spread over four different communes within the Sauternais – Sauternes, Preignac, Bommès and Barsac. The majority of the parcels are within the village of Boutoc, at the heart of the AOC. Despite the estate's lack of classification, Daney's holdings are all bordered by the vineyards of several of the most prestigious of the classified grands crus – Yquem, Suduiraut, Lafaurie-Peyraguey and Rabaud-Promis. Daney sells a significant portion of his production in bulk to négociants, so that all of the wine he bottles at the domaine truly represents the pinnacle of his terroir. Our long history with the Daney family (we have been purchasing these wines since 1983) lends credence to our claim that these wines age in formidable fashion, and our private cellar is blessed with wines from the 1983 and 1990 vintages, still revealing the heights that Sauternes can reach decades on.

## Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Red Limestone-clay and sand toward Barsac, and sandy gravel atop deep gravel subsoils toward Sauternes.
- **Vines:** Sauvignon Blanc and Muscadelle trained in Guyot, Sémillon trained in Cordon de Royat
- **Yields:** Controlled through pruning and debudding, yields average 15 hl/ha.
- **Harvest:** Traditional hand harvesting with successive passes through the vineyard to select individual botrytized berries
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines ferment spontaneously in 225-l neutral oak barrels.
- **Extraction:** Bâtonnage only to counter reduction
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Blocked by wines' naturally high acidity

## Aging:

- **Élevage:** Basic Sauternes spends 2 years in 225-l neutral oak barrels. Trier Exceptionnelle spends 3 years in 225-l neutral oak barrels. L'Intemporel solera has been in barrel since 1997.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied only at bottling, c. 10 mg/l free