

Vignobles Pueyo



Cuvée Hellebore Blanc



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Sémillon (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 4-4.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .2 hectare plot in the commune of Nérigean
- **Soil Types and Compositions:** Limestone
- **Vine Age, Training, and Density:** Planted in Guyot at 5,000 vines/ha, average age is 15 years
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, from late September to early October

In The Cellar:

- **Fermentation:** After destemming, whole berries ferment in clay amphorae, where they are macerated for 10-11 months.
- **Pressing:** Manual vertical press
- **Time on Lees:** 12-18 months
- **Malolactic Fermentation:** Spontaneous, amphorae
- **Élevage:** 7-8 months in amphorae after pressing
- **Press Wine:** Blended during fermentation
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Extremely limited, applied only at bottling, c. 30 mg/l total, c. 25 mg/l free.

In The Glass:

A rich, multi-layered combination of aromas and flavors accompanies this macerated Sémillon, which offers length, restraint, and an appealing exoticism. This wine demonstrates that the Bordelais, far from closing themselves off from the modern world, are leading the way toward evermore terroir-expressive wines.