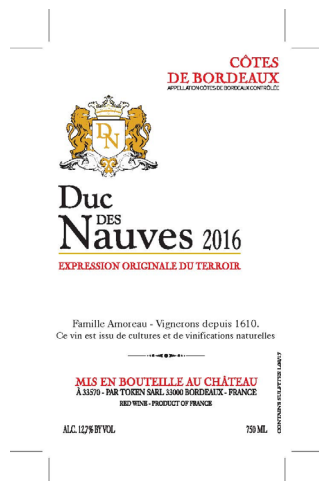


Château Le Puy



Duc des Nauves



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Merlot (70%), Cabernet Franc (20%), Cabernet Sauvignon (10%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.5-3.9 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 9 hectares of vines acquired in 2006 near the estate's other holdings, but at a slightly lower altitude (80 m).
- **Soil Types and Compositions:** The topsoil is slightly sandier and less clayey and a bit deeper than at Le Puy—between 1.0 and 1.3 meters, but the land is on the same mother-rock limestone plateau.
- **Vine Age, Training, and Density:** 40 year-old vines, 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, with daily pumpovers to aid in extraction.
- **Pressing:** Pneumatic
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 12 months in concrete tank
- **Press Wine:** Blended before bottling
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Sulfur applied only at racking, 27 mg/l total, c. 0 mg/l free

In The Glass:

What a joy it is to have access to the “second wine” of such a singular estate—one that boasts the same rigorously natural vineyard management and cellar practices as Chateau Le Puy itself. The wine is stellar, its Le Puy bloodline showing in its aromatic exuberance, silky and harmonious palate, and overall seamlessness. It brims with the vigor and generosity of the great 2015 vintage, but it is in no way overripe or out of balance. One would be hard-pressed to find a Bordeaux at this price offering more pleasure, life, and complexity.