

# Château Le Puy



## Emilien



### At a Glance:

- **Appellation:** AOC Bordeaux Côtes des Francs
- **Encépagement:** Merlot (85%), Cabernet Franc (7%), Cabernet Sauvignon (6%), Malbec (1%), Carménère (1%)
- **Average Annual Production:** 180,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.6-4 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From parcels sitting on a plateau at the second highest point in Bordeaux (110 m), with various exposures
- **Soil Types and Compositions:** Red clay, silt, and limestone top soils on top of the Asteries limestone plateau that extends to Château Le Puy from Saint Émilien.
- **Vine Age, Training, and Density:** 50 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.
- **Pressing:** Pneumatic
- **Time on Lees:** 24 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 12 months in in century-old, 50-hl foudres, followed by 12 months in 228-l barrels, none new.
- **Press Wine:** Blended before bottling
- **Fining and Filtration:** Occasional egg-white fining, unfiltered
- **Sulfur:** Sulfur applied only at racking, 27 mg/l total, c. 0 mg/l free

### In The Glass:

The Emilien is neither overly exuberant nor garishly fruit-forward, yet deep and inviting and truly dazzling. On the palate, it is held in form by the glistening acidity that characterizes Le Puy in every vintage even as it reveals its myriad nuances of flavor and inner-mouth perfume. Drinking the Emilien is an experience that belies its makers' trust in the health of their fruit and the natural processes that, without coercion or sculpting, transform it into wine.