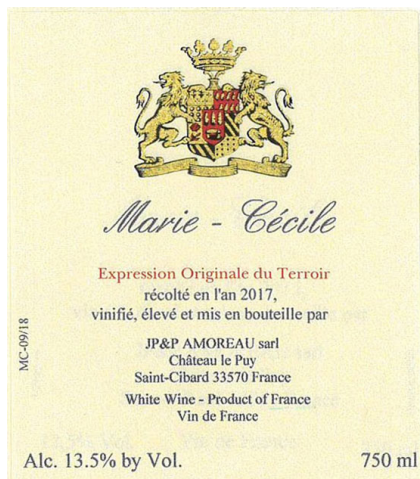


Château Le Puy



Marie Cécile



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Sémillon (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.7-4.1 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 Émilion.
- **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:** Spontaneous, in neutral barrels
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 6-10 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 6-10 months in neutral barrels
- **Press Wine:** Blended during fermentation
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No sulfur added at any point

In The Glass:

The Marie-Cécile is enviably endowed: a sparkling golden robe, a fruity nose with notes of pears and exotic flowers, and a full-bodied palate. The attack is supple, the structure precise, and the finish long, with a touch of minerality. Best consumed within two hours of opening the bottle, as this unsulfured wine will react with the air and lose some of its elegance.