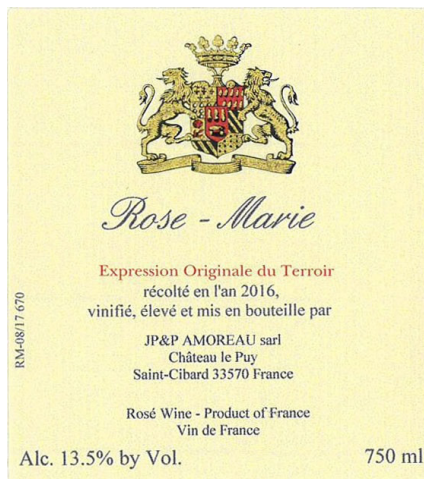


Château Le Puy



Marie Rosé



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Merlot (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.4-3.8 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:** After de-stemming and a short maceration, a portion of the Merlot destined for the Emilien is bled off of its skins and racked into neutral barrels, where it completes its spontaneous fermentation.
- **Pressing:** 100% free-run juice, obtained via saignée
- **Time on Lees:** 6-10 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 6-10 months in neutral barrels
- **Press Wine:** None, 100% *vin de goutte*
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No sulfur added at any point

In The Glass:

Its artisanal, traditional methods of fermentation, along with its élevage, makes the “Rose-Marie” a serious and soulful Rosé. Bright, with delicate, sweet red fruits, it is wonderful to drink upon release but has the depth to allow for at least a few years of aging.