

# Vignobles Pueyo



The Pueyo family has been active in the Libournais for generations and has owned Château Belregard-Figeac since 1853. Christophe Pueyo, the family's 5th generation took control of the domaine from his father and uncle in 2010, and has since converted the estate to organic viticulture and replaced many of the barriques with demi-muids and foudres (and the occasional amphora). The domaine controls just 16 ha of vines the Bordeaux AOC, with 7.2 ha within the Saint Émilion AOC, and a further 1.5 ha planted to white grapes. The estate produces wines labelled Tellus Vinea, Château Belregard-Figeac, La Fleur Garderose, and the Cuvées Hellebore.

We have always been proud of our strong selection of small classic Bordelais producers and, at this moment, we feel we have reached a tipping point from our decades of work here, assembling a Bordeaux portfolio that is unrivaled in its quality and personality. The vignobles Pueyo are a keystone part of that revival, and their wines exhibit a purity of fruit and vibrant energy that reminds us of Bordeaux in its mid-century glory.

## Viticulture:

- **Farming:** Certified organic by Ecocert since 2010, practicing biodynamic since 2017
- **Treatments:** Copper Sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Saint Émilion wines come from gravel soils near Libourne. Bordeaux Rouge wines come from parcels near Juillac/Sainte Radegone with clay, gravel, and limestone soils and sites in Lugon, near Fronsac, with clay and silex/flint soils. The Cuvée Hellebore Blanc comes from limestone soils near Nérigean.
- **Vines:** Average 45 years, planted in Guyot at 5,000 vines/ha
- **Yields:** Old vines naturally moderate yields, no green harvesting and no deleafing
- **Harvest:** Saint Émilion wines hand harvested, some Bordeaux wines machine harvested. Harvest lasts September-October.
- **Purchasing:** Entirely estate fruit

## Vinification:

- **Fermentation:** Following total destemming and a weeklong cold maceration, wines ferment spontaneously in concrete and stainless-steel tanks for 3-4 weeks.
- **Extraction:** Some pumpovers, but extraction is kept to a minimum
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical cage press for reds, manual vertical press for Hellebore Blanc.
- **Malolactic Fermentation:** Spontaneous, in concrete and stainless-steel tanks



## Aging:

- **Élevage:** Basic Bordeaux wines age in stainless-steel and concrete tanks for c. 12 months. Belregard-Figeac ages in both barrel and tank for c. 18 months. Saint Émilion (La Fleur Garderose) wines age in demi-muids, foudres, and amphorae for c. 18 months. Cuvée Hellebore Blanc ages in amphora; Cuvée Hellebore Rouge ages in foudre.
- **Lees:** Wines rest on their fine lees until bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered, except in the rarest cases.
- **Sulfur:** Extremely limited, applied only at bottling, c. 30 mg/l total, c. 25 mg/l free.