

# MAISONS MARQUES & DOMAINES

## CHATEAU *Puy-Blanquet*



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Saint-Émilion, France

Vintage: 2014

JR 16.5/20

### Overview

Overlooking the Dordogne valley in the heart of Saint-Étienne de Lisse, Château Puy-Blanquet has northern and eastern blocks that enjoy the morning sunshine. There are 49.42 acres of planted acreage on soils of clay and chalk.

Château Puy-Blanquet was known as one of the best Saint-Émilion Grand Crus as early as the 19th century, and was awarded a part of the collective gold medal bestowed upon a selection of Saint-Émilion chateaux at the Paris Exposition of 1889.

Today the vineyard is owned by the Jacquet family and managed by Pierre Meunier, who was trained by Ets. Jean-Pierre Moueix.

The wines are fresh and generous and can be enjoyed after just a two or three years of cellaring.

### Winemaking

A respect for tradition and quality is what makes Puy-Blanquet special. Instead of following the trend, vineyard manager Pierre Meunier has continued plowing the soils to ensure optimal maturity of the fruit. Green harvesting, leaf cropping and harvesting are done by hand.

### Tasting Notes

The wines are fresh and generous and ready to be enjoyed after two to three years of cellaring.

### Harvest Notes

The winter of 2013-2014 saw a series of violent storms, heavy rainfall and exceptional mildness. Although the weather calmed down somewhat by the spring, the mildness remained. The warm, dryer conditions allowed for an even flowering. Summer was again marked by powerful storms and rains but this hot, wet, almost tropical weather positively encouraged the active growth of the vines. The conditions became much dryer towards the end of August, and the heat remained a constant throughout September and well into October, ensuring that 2014 would be a vintage of great quality.

### TECHNICAL INFORMATION

**Varietals:** 75% Merlot, 15% Cabernet Franc, 10% Cabernet Sauvignon

**Soil Composition:** Clay and limestone

**Average Vine Age:** 25 years

**New Oak:** 12 months partly in oak barrels (10% new)