

## CHATEAU PUY-MARCEAU

### Bordeaux Rouge



### PRESENTATION

Henri Baylet and his son Michel bought the estate in 1959, as they were seduced by the great quality of the terroirs and exposure of the coteaux. They quickly started to renovate the property that counted 27 hectares of vineyard at that time.

In the early 80's, Michel Baylet purchased a second estate and the vineyard expanded to a total of 29 hectares. Then, in 1988, the grandson Bruno Baylet joined forces in the family.

### TASTING

Dark red color. Elegant and intense nose of red and black fruit aromas. Round, supple and well textured wine with ripe and fresh tannins, and a persistant finish.

This wine is a great companion to meats, poultries, game and cheeses. It is ready to drink now and can be cellared for another 4 to 10 years.

### TECHNICAL INFORMATION

**Soils :**

clay, limestone and gravels

**Grape varieties :**

70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

**Harvest :** both manual and mechanical. Sorting right after the picking. Destemming and crushing before going into the tanks.

**Winemaking :** cold maceration for a few days before alcoholic fermentation in temperature controlled tanks, with 6-8 daily pumping over. Then maceration for up to 15 days. Malolactic fermentation.

**Maturation :** for 12 months in tanks and oak barrels with soutirages for the first six months. Egg-white fining followed by a filtration.