

CHÂTEAU POUJEAUX - 2015



Owner	<i>Philippe CUVELIER</i>		
Appellation	<i>Moulis-en-Médoc</i>		
Surface	<i>68 hectares</i>	Soil	<i>Graves garonnaises de Günz</i>
Yield	<i>10 000 vines / ha</i>	Production	<i>280 000 bottles (average)</i>
Average age of the vines	<i>35 years</i>	Vine pruning	<i>Guyot double</i>
Harvest dates	<i>22 Sept. – 12 Oct.</i>	Winemaker consultant	<i>Stéphane DERENONCOURT</i>
Blend	<i>49% Cabernet Sauvignon – 42% Merlot – 7% Petit Verdot – 2% Cabernet franc</i>		
Bottling : pH : 3.73	<i>12 - 23 June 2017</i>	Alcohol: 14%	Total Acidity : 3.00g/L
	Lot number : L.CP15		

Vinification *Fermentation and maceration: 20 - 25 days in concrete and stainless-steel tanks with regular pumping-over*

Aging *12 months in oak barrels - 30% new oak*

General *A long winter that ended late March, which delayed budburst. Thanks to summer temperatures for the first fortnight of April, nature has caught up. The growth of the vines was quick and regular. A fast and homogeneous flowering, like only great vintages do.*

Vintage report **Local** *This is the kind of vintages that enables you to harvest as you like! A vintage of style and creativity.*

Eye

Tasting notes **Nose** *A delicate and complex nose with expressive aromas of black berries, kirsch and a floral bouquet.*

Mouth *The attack is round; the wine is dense with silky tannins. A great complexity with elegant mouthfeel and a remarkable long finish.*