

Château Poujeaux

- **Surface:** 65 ha
- **Grape Varieties:** 50 % Cabernet Sauvignon, 40 % Merlot, 5 % Cabernet Franc 5 % Petit Verdot
- **Soils:** Gravel
- **Average age of the wines:** 30 years
- **Second wine :** La Salle de Château Poujeaux



Vintage 2014

- **Bud pushing:** end of March 2014
 - **Half flowering:** 4th June 2014
 - **Véraison:** mid-august 2014
 - **Harvest:** from 29th September till 20st October 2013
 - **Blending:** 50 % Cabernet Sauvignon, 42 % Merlot, 6% Petit Verdot, 2% Cabernet Franc.
 - **Yield of the year:** 49 hl/ha
 - **Production:** 280 000 Bottles
 - **Ph :** 3.73 **Alcohol :** 13.5 %
 - **Ageing:** 12 months 'ageing with 30 % new barrels.
- average bud pushing date:** early April
average half flowering date: 29th may
average véraison date: 1st fortnight of august

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Vintage 2014

Climate

After an early bud pushing due to the mild and rainy winter, freshness and humidity of the summer, especially during august, bring the cycle of the vegetal back to normal. The late season has been just extraordinarily hot and dry up until the end of the harvest

Tasting note :

The nose is already very expressive, delicate and complex where both dark fruit aromas live together with floral notes.

In mouth, the wine is dense and the tanins are supple and silky. Due to a nice complexity, a pretty delicacy and a long persistence, we should not wait too long before enjoying to drink this wine !