



CHÂTEAU POUJEUX - 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 Lot number : L.CP15</i>	Alcohol: 14%	Total Acidity : 3.00g/L

Vinification	<i>Fermentation and maceration: 20 - 25 days in concrete and stainless-steel tanks with regular pumping-over</i>		
Aging	<i>12 months in oak barrels - 30% new oak</i>		
Vintage report	General	<i>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.</i>	
	Local	<i>This is the kind of vintages that enables you to harvest as you like! A vintage of style and creativity.</i>	
Tasting notes	Eye		
	Nose	<i>A delicate and complex nose with expressive aromas of black berries, kirsch and a floral bouquet.</i>	
	Mouth	<i>The attack is round; the wine is dense with silky tannins. A great complexity with elegant mouthfeel and a remarkable long finish.</i>	