

Grand Vin

Château Puyjeaux



Moulis-en-Médoc

2008

Ph. Cuvelier, PROPRIÉTAIRE

CHÂTEAU POUJEAUX

OWNER Philippe Cuvelier

APPELLATION Moulis en Médoc

VINEYARD AREA 68 hectares (168 acres)

SOIL TYPE Gunzian gravel

PLANTING DENSITY 10 000 vines per hectare

GRAPE VARIETIES 50% Cabernet Sauvignon, 40% Merlot,
5% Cabernet Franc, 5% Petit Verdot

AVERAGE AGE OF VINES 35 years

PRODUCTIONS Château Poujeaux : 300 000 bottles

La Salle de Château Poujeaux, second wine : 80 000 bottles

Haut de Poujeaux, Haut Médoc : 20 000 bottles

VINEYARD MANAGEMENT Guyot double pruning, sucker removal.

Early leaf removal, green harvest. Traditional ploughing
and cultivation techniques, rational use of pesticides.

HARVEST By hand with manual and mechanical sorting.

WINEMAKING Uncrushed grapes are vinified plot by plot
in small wooden, concrete and stainless steel vats.

AGEING 12 months in French oak barrels
(30 to 40% of new oak every year)

CONSULTANT OENOLOGIST Stéphane Deroncourt

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