

Château Poujeaux

- **Surface:** 68 hectares.
- **Grape Varieties :** 50 % Cabernet Sauvignon, 40 % Merlot, 5 % Cabernet Franc 5 % Petit Verdot
- **Soils:** Gravel
- **Average age of the wines:** 35 years
- **Second wine :** La Salle de Château Poujeaux



Vintage 2009

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|-----------------------------|--|
| ● Bud pushing: | first 10 days of April |
| ● Mid-Flowering: | third part of June |
| ● Véraison: | third part of July |
| ● Harvest : | from the 23 rd of September till the 15th of October 2009 |
| ● Bottling : | 22 to 30 of June 2011 |
| ● Blending: | 51% Merlot, 41% Cabernet Sauvignon, 4% Petit Verdot, 4% Cabernet Franc |
| ● Yield of the year: | 40 hl/ha |
| ● Production : | 310 000 Bottles |
| ● Ph : 3.89 | Alcohol : 14% |
| ● Ageing: | 12 months ageing with 40 % new barrels. |

Contact :

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Château Poujeaux

Vintage 2009

Climate :

A summer hot but not scorching, causing a continuous but relatively moderate water stress. The vines suffered, it is necessary, but not too much or it hangs and grapes no longer change. A back historic season to mature and concentrate grape. Favourable cold nights rest of the plant and its rehydration foliage (condensation).

Moderate water at the right time in mid-August and mid-September.

Tasting :

The color of this wine is very dark red.

The nose is complex, delicate and elegant; fresh black fruit aromas, cassis, spice and violet blend perfectly!

The taste is delicious and the tannins are velvety. The structure is the accuracy of this wine highlights an opulent fruit, ripe and very fresh.

Without a doubt Poujeaux 2009 regale us in 3-5 years and for many years!

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