## LA-VINOTI EQUE



## **CLOS PUY ARNAUD 2010**

Côtes de Castillon - A.O.C.



GRAPE VARIETY

Merlot Cabernet Franc Cabernet Sauvignon



Layer of the hardest type of limestone



BIODYNAMICS



**AGEING** 

months in barrels and then 12 months in cement vats



**PRODUCTION** 29'000 bottles

Vineyards: The « terroir » is distinctive, 80% of the estate being on the plateau, characterised by a thin layer of the hardest type of limestone known locally as « calcaire à astéries ». The remaining 20% is situated on the slopes below the plateau. Altitude is between 75 and 100 meters with a remarkable orientation, very good ventilation and day long luminosity. The vineyard viticulture is both organic (AB Label) and biodynamic (Biodyvin and Demeter Labels).

Vinification: The transfer of intact fruit into the vats is achieved solely by gravity. Maceration and pre fermentation is achieved at low temperatures by introducing an inert gas into the vats (vats: 50% wood, 50 % cement). Fermentation is undertaken by the use of indigenous yeasts and temperature is controlled to less than 25°C. The wine is matured for approximately 7 months in barrels (25% new wood, 75% barrels of 1 and 2 years old) and then 12 months in cement vats.



16.5/20

**92**/100

16/20

La Revue du Vin de France

Wine Enthusiast

Gault & Millau



« This is a major Bordeaux... the kind you put away for at least 10 years. And it costs less than many other red Bordeaux of this quality. Very dark purple. Exciting nose: green (including wild leaves), earthy, toasty (showing some expensive barrel treatment). Huge fruity but complex wine. Great acid, great balance. A lovely flood of purple decadence next to a grilled lamb chop right now... but so much more awaits in the future. Made with 65% Merlot. »

The Rosengarten Report (mars 2015): 92 B (Rating system: 90-94: excellent; B : a flexible wine, that will go well with many dishes)



PUY ARNAUD THIERRY VALETTE

GRAND VIN DE BORDEAUX