

## CHATEAU PUYBARBE

Cotes de Bourg AOC | Bordeaux, France

PUYBARBE

GRAND VIN DE BORDEAUX



RIGHT BANK BORDEAUX

MERLOT-LED BLEND

ROUND | STRUCTURED | ELEGANT

## VINEYARD &amp; TERROIR

- **REGION** Right Bank of Bordeaux, overlooking the Gironde estuary
- **SOILS** Clay-limestone with gravel influence, typical of Cotes de Bourg
- **CLIMATE** Temperate maritime climate moderated by the estuary
- **VINE AGE** Approximately 25-40 years

## GRAPE VARIETIES

- **MERLOT** 79%
- **CABERNET SAUVIGNON** 17%
- **CABERNET FRANC** 2%
- **MALBEC** 2%

## ANALYTICAL DATA

- **ALCOHOL** approx. 13.0-14.0% vol
- **pH** approx. 3.5-3.7
- **TOTAL ACIDITY** approx. 5.0-5.5 g/L
- **RESIDUAL SUGAR** less than 2 g/L
- **CLOSURE** Natural cork

## TASTING PROFILE

- **COLOR** Deep ruby with garnet highlights
- **NOSE** Ripe black cherry, plum and cassia, with subtle vanilla, cedar and light spice
- **PALATE** Medium to full-bodied, with round, supple tannins and balanced acidity

## FOOD PAIRING

- Grilled or roasted red meats
- Duck confit
- Lamb with herbs
- Comte, Cantal or aged Gouda

## SERVING &amp; CELLARING

- **SERVE** 16-18 C (60-65 F)
- **DECANT** Optional; 30-60 minutes for younger vintages
- **CELLAR** 5-10 years, depending on vintage