



Château PUYCARPIN

CASTILLON
CÔTES DE BORDEAUX

2014

"The Premium Quality from the Best Plots"



Varietal: 90% merlot,
10% cabernet sauvignon.
Vine Age: 12 years average.
Surface: 4 Ha
Density: 4 500 vines/Ha.
Yield: 45 Hl/Ha.

Altitude: 70 to 80 m.
Exposure: East - West.
Terroir: Clay-limestone.
Location: Belves de Castillon.

Vinification: Cold pre-fermenting maceration
for 3 days, then fermentation at 26°/28°C for
6 days.

Three week maceration on lees.

Aging: from 8 months in barrels.

Tasting note: At first, Chateau Puycarpin
offers pleasant scents of red fruits and
gingerbread. On the palate, the well
balanced structure combined to ripe velvety
tannins express a full aromatic palette of
toasted vanilla, spicy touches and mineral
notes.

Service: Serve at 16°/18°C, after decanting