



CHÂTEAU PUYGUERAUD, CÔTES DE BORDEAUX FRANCS (37.5 CL) – 2022



TASTING NOTES

Dark colour. Ripe fruit on the nose, followed by a delicious, spherical palate with beautiful aromatic presence. Expressive finish.

RVF : 91/100

PROVENANCE

BORDEAUX

APPELLATION

CÔTES DE FRANCS

DOMAIN

PUYGUERAUD

GRAPE VARIETIES

65% MERLOT, 30%
CABERNET FRANC, 5%
MALBEC

LONGEVITY

2023 - 2032

FOOD AND WINE

ROAST DUCK BREAST
WITH MILD SPICES
- BEEF FILLET EN
CROÛTE WITH RED WINE
SAUCE - ROAST PIGEON
WITH FIGS AND PORT
WINE.



OENOLOGY

Three weeks' fermentation. Mixed ageing in vats and barrels, a quarter of which are new.



VITICULTURE

Clay-limestone on subsoils of limestone rocks with asteriids, clays and marls. Hand-picked grapes. Total destemming and light crushing. The estate is supervised by Stéphane Derenoncourt.