



# CHATEAU PUYBLANQUET

## ST-EMILION GRAND CRU

VINTAGE  
2023



Acquired again in 2020, Château Puyblanquet allows the Malet Roquefort family to reconnect with its history: they previously owned it for almost one-and-a-half centuries, from 1807 to 1959.

Planted entirely on clay-limestone slopes and plateaux, this family jewel only asks to be rediscovered!



### VINEYARD

Area: 19 hectares (12 in production)  
Soil: Limestone plateau, clay-limestone hillsides  
Plantings: 80% Merlot, 20% Cabernet Franc  
Certified High Environmental Value (HEV)

### VITICULTURE

Agroecology  
Single and double guyot pruning  
Grass covering of plots, leaf removal  
Green harvest and hand-picked harvest (into crates)

### VINIFICATION

Sorting of grapes by density  
Plot-by-plot vinification in stainless-steel thermo-controlled vats  
Alcoholic fermentation with pumping over  
Malolactic fermentation in vats

### AGEING

50% in new barrels (including 500 litres barrels)

### DATE OF HARVEST & YIELD

Merlot: from 20/09 to 5/10  
Cabernet Franc: 2 and 3/10  
Yield: 42hl/ha

### BLEND

80% Merlot, 20% Cabernet Franc

### ANALYTICAL PARAMETERS

14.25% vol, 3.3 AT, 3.52pH

### VINTAGE CHARACTERISTIC

After an even flowering in spring and a summer marked by a few rainy spells, the harvest started at the beginning of September. The Merlots required a fairly long ripening period, while the Cabernet Francs, which usually ripen later, took advantage of the magnificent autumn to reach perfect maturity.