CLOS PUY ARNAUD

SORTIE PRIMEUR
CLOS PUY ARNAUD 2025

AOC CASTILLON CÔTES DE BORDEAUX

Grape varieties: **50% Merlot, 45% Cabernet Franc, 5% Malbec**

Harvest: the 8th of September.

Vinification method: After destemming, transfer of whole grapes by gravity into wood and cement vats. Cold, pre-fermentation maceration achieved under inert gas. Then, natural fermentation at low temperature (25°C max).

Ageing: 1/3 in barrels (10% in new wood), 1/3 in cement vats, 1/3 in amphoras.

SO^2 total : ≈ 35 mg/l Alcool : 13,5° pH : 3.30

The 2025 vintage of Clos Puy Arnaud stands out as a year of tension and radiance, shaped by heat and water scarcity, with yields that are almost sculpted. From these constraints emerges a dense and pure wine, as if distilled to its very essence. The wine unfolds a precise and vibrant structure, where, thanks also to the limestone, power and freshness dialogue with unmistakable clarity. The plateaus on astéries limestone of Puy Arnaud, renowned since the 19th century (Féret Guide of 1874 — Puy Arnaud is listed as 1er Cru), rival the very best on the Right Bank. An impeccable quality-to-price ratio."

Thierry Valette, former co-manager of Château Pavie / Nicolas Legrand, winemaker-vinifier

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