

CHÂTEAU PUYBARBE



About Us

Who we are: We are a family-owned winery in AOP Côtes de Bourg, Bordeaux producing four various award-winning red wines and a highly rated rosé.

Sustainability: We are the first Biocyclic Vegan wine producer in Bordeaux and we have been in organic conversion since 2021., Yes, HVE (High Environmental Value since 2017

Quality of our wines: All our wines score over 90/100 on Decanter World Wine Awards and Wine Enthusiast, oenologue consulting by Stéphane Derenoncourt and his team.

Price performance: Although family owned and managed, given our scale (+40 hectares of vineyards, yearly volume of 200- 250k bottles gives us some scale benefits and combined with our strategy to work with few large partners we can offer relatively competitive pricing.





Hundreds of years old Château Puybarbe estate was transferred to Finnish ownership by Riku and Anna Väänänen during 2015-2018. This high-quality wine-producing estate enjoys a prime location on one of the highest hills in Bordeaux wine region, east of the Gironde River Gulf, opposite the Margaux appellation. Its calcareous-clay soils produce excellent wine of the classic, but somehow surprisingly modern Bordeaux character.

Château Puybarbe does not use any herbicides or chemical fertilizers and it has the highly esteemed HVE (High Environmental Value) and Biocyclic Vegan certifications. Vineyards are cultivated according to sustainable practices promoting the biodiversity of the nature and microbial life in the soils.

The respect for nature and perfection in winemaking is highly valued in Château Puybarbe wines and the owner family, winemaker and the long time employed team - all share the passion of producing excellent wines, wines that tell the story of the soil, the vines and the weather– every year, year after year.





Château Puybarbe is situated at the highest elevation of the Côtes de Bourg appellation looking over the Gironde estuary on the right bank of Bordeaux. The 41-hectare vineyard comprises predominantly Merlot and Cabernet Sauvignon and is cultivated according to sustainable philosophies. Château Puybarbe uses no herbicides or chemical fertilizers and is HEV 3 (High Environmental Value) since 2017. Our modern winery integrates many technical advances, at the service of a traditional know-how respectful of the grapes and the wine, with a clear objective to be one of the best producers in AOP Côtes de Bourg.

The vineyards sits on a south-sloping sun-drenched plateau. Vines are planted at 5,000 plants per hectare in calcareous-clay soils. Average age of vines is 30 years, oldest parcels being 76 years old. The vineyard is managed sustainably. Natural weeds between the rows absorb excess moisture and promote microbial life in the soil. The vines are pruned to the double Guyot method, cultivated according to sustainable viticulture practices and with a strict control of yields (35-40 hl/ha) on a plot-by-plot basis.





Winemaking

Carefully selected grapes were harvested during nights, following gentle pressing and juice selection. Fermentation took place at 14 celsius in temperature controlled vats to retain the purity fruit and freshness. Fermentation period took 4 weeks, after which the wine was filtered and bottled entering the short aging period of 2 months in bottles prior release.

Winemaker	Cécile Piederriere
Winemaking consultant	Stéphane Derenoncourt
Region	Bordeaux
Subregion	AOP Bordeaux Rosé
Country	France
Alcohol	13.5%
Residual sugar	<2g/l
Contains sulfites	Yes
Vegetarian/Vegan Friendly	Yes
Vegan certified	Yes, Biocyclic vegan
Milks/Eggs	No
Organic/Biodynamic	In conversion
Production	15 000 bottles
Case unit of measure	6X75cl, 12X75cl
Formats available	75cl
Closure	Technical cork
EAN Bottle	3760095871332
EAN Carton	3760095871455

ANNABEL DE CHÂTEAU PUYBARBE 2022

Bordeaux Rosé

"Fruit, crisp and elegant" - 90/100 Decanter World Wine Awards 2023, Gold Medal Concours de Bordeaux 2023, selected as one of the best rosées produced in France 2022

Vintage

Two words to characterize the 2022 vintage: hot and dry! Preceded by a cold and dry winter, spring also starts with cool temperatures, giving repeated frosts in April. Budburst took place at the end of March, the growth was rather slow until the beginning of May. Warmer temperatures at the end of spring accelerated vegetative growth, and the first flowers appeared from May 20 on the earliest plots.

What followed was one of the hottest and driest summers ever encountered. Our clay soils have made it possible to limit water stress, the start of veraison took place at the end of July. A little blocked at the beginning, the maturation accelerated in August, which generated an early harvest, low in quantity but of a quality that augurs well for a great vintage!

Grapes

Merlot 70% and Cabernet Sauvignon 30%

Award & Tasting Notes

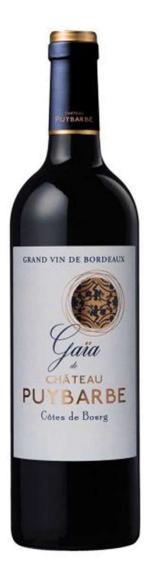
2022 vintage won the Gold Medal at Concours de Bordeaux 2023, and in the DWWA 2023 it won a Silver Medal with a score 90/100.

It was also selected as the official rose for the Bordeaux Grand Festival of wine 2023.

Serving suggestion

Ideally accompanied by salads, white meat fish, salmon tartar and grilled seafood.





Winemaking

Carefully selected grapes first experience a 5-day cold maceration, followed by temperature-controlled fermentation to retain the purity of fruit, elegance and freshness. Long and gentle 40-day extraction, parcel by parcel vinification, racking three times and aging for 18 month before bottling.

Winemaker	Simon Abrivard
Region	Bordeaux
Subregion	AOP Côtes de Bourg
Country	France
Alcohol	14.5%
Residual sugar	<2g/1
Contains sulfites	Yes
Vegetarian/Vegan Friendly	Yes
Vegan certified	No
Milks/Eggs	No
Organic/Biodynamic	No
Production	120 000 bottles
Case unit of measure	6X75cl, 12X75cl
Formats available	75cl
Closure	Natural cork
EAN Bottle	3760095871523
EAN Carton	3760095871530

GAÏA DE CHÂTEAU PUYBARBE 2019 Côtes de Bourg

"Ripe fruits, spicy, full-bodied with long finish" 91/100 Decanter World Wine Awards 2022

Vintage

Followed by a mild and rainy winter, the spring started early with almost summer-like conditions. The budburst took place already mid-March, three weeks earlier than usual. The cool period from early April to mid-May 2019 slowed down the growth. The return of warm weather from mid-May onward led to rapid flowering guaranteeing the quality.

The high temperatures in early June accelerated the vine growth and overall, the summer 2019 will be remembered because of the two periods of extreme heat - the Canicule - with afternoon temperatures well over 40 Celsius. Furthermore, there was no rain from mid-June until the end of September. These conditions resulted perfectly ripe, relatively thick.-skinned, highly concentrated grapes resembling the years 2015 and 2009.

Grapes

Merlot 76%, Cabernet Sauvignon 22%, Cabernet Franc 1% and Malbec 1%

Awards and Tasting notes

Gaïa de Château Puybarbe was awarded 91/100 at Decanter World Wine Awards 2022.

Serving suggestion

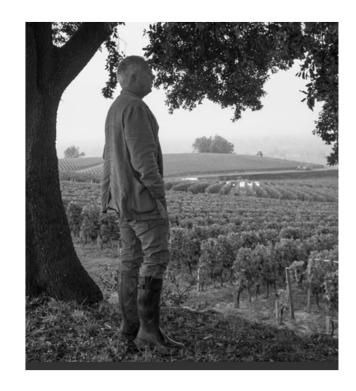
This wine is a delight with various dishes including rich salads, vegetarian dishes as well light red meat. Roasted chicken, fried veal escalope and duck confit.

Stéphane Derenoncourt

Derenoncourt began as a consultant in 1997, and in 1999 he and his wife started their own consultancy company, Vignerons Consultants. In 2010, Stéphane Derenoncourt, Julien Lavenu, Simon Blanchard, and Frédéric Massie are associates and the consultancy becomes Derenoncourt Consultants.

Derenoncourt and his team now work with a populous portfolio of estates in Bordeaux and elsewhere, including Domaine de Chevalier, Clos Fourtet, Clos de l'Oratoire, and Châteaux Pavie-Macquin, Château Malescasse, Canon-la-Gaffelière, La Gaffelière, Petit Village, Smith Haut Lafitte, Brown, Les Carmes Haut-Brion, Rol Valentin, Prieuré-Lichine and Beauséjour Duffau-Lagarrosse.

In June 2008, Derenoncourt and Vignerons Consultants was hired by Francis Ford Coppola to work on the Napa Valley property Rubicon Estate Winery. Other Derenoncourt projects abroad include engagements in Italy, Austria, Spain, Turkey, in Syria with Domaine de Bargylus, and in Beqaa Valley, Lebanon with Château Marsyas











Our ongoing projects

We have, since 2017, certified on the highest level of sustainable wine producing, HVE level 3, are in the third year of Bio/Organic conversion and - and we just certified – as the second wine producer globally - to the Bio-Cyclic Vegan certification.

We have planted over 200 trees—this to re-forestry some of the ares previously used for vineyards and meadows.

We have extended our philosophy beyond our operations – we are probably the only winery that requires all paper that we use in labels to be sourced from sustainable certified forestry – currently we source all papers labels from a small supplier who has certified to that.

We are actively planting trees and bushes to vineyards to increase both biodiversity and build natural resistance of the vines through natural populations of insects, natural habitats for birds and bats. We have 15 various bat species out of 17 existing in France living on our vineyards. These provide us protection against harmful insects of grapes.

We have stopped heating our heated spaced with fossil fuel since August 2020. We only use fossil fuels with the tractors – as there is no alternatives yet.







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