

VIEUX CHATEAU PUYNORMOND 2022

AOC MONTAGNE SAINT EMILION



A word from the owner

« *Vieux Château Puynormond is made from plots of Merlot located in the former "Parsac Saint Emilion" appellation area.*

They are blended before being matured in the traditional Bordeaux way. Our wines are tasted by the family every month, so that we can respect the fruit of our labour.....the wine! On average, the wine is matured for around twelve months. »

The estate

The Château is committed to the challenges of the future:

- A new winery with stainless steel vat room, thermo-regulated, **with low energy impact** and management of wine effluents
- Implementation of an **HACCP system** to ensure food safety for consumers
- **Level 3 HVE** (High Environmental Value) certification for the estate, starting with the 2018 vintage

Bruno is also committed to defending his appellation, and at the age of 40 has already spent 15 years as president of the Montagne St Emilion AOC.

Total area: 25 hectares

Surface area for this selection: 3 ha

Soil : south-facing clay-limestone slopes

Grapes variety : 100% Merlot

Age of the vineyard: 40 ans

Degree : 14.5%vol



Andréas Larsson- Best Sommelier of the World :

89/100 tasted on octobre 23, 2024

« *Dark purple core and hue. Pure nose with little oak, ripe darker fruit, cassis, plum and cherry with mild spices, licorice and tobacco. Rather ample palate, youthful texture, yet with ripe tannin, no evident oak, a fresh acidity, generous young fruit and fine length.. »*

On the vine: Guyot pruning, disbudding, manual leaf removal.

Harvest : mechanical with on-board sorting

Vinification : Maceration/vatting for 3 to 4 weeks with controlled oxygenation.

Ageing : Traditional Bordeaux wine for about 12 months

