VIGNERONS mais autrement
BORDEAUX · SUD-OUEST

Puy Garric

AOP BRULHOIS - 2020 - **RED**

PRESENTATION

Puy Garric has been owned by the Delpech family for five generations. Today, David is in charge of the 16-hectare family estate, certified High Environmental Value (HVE). The vineyard is located in the South-West of France, between Bordeaux and Toulouse, benefiting from both Atlantic and Mediterranean influences, which are ideal for optimal grape ripening. The often warm and dry autumns allow for excellent grape concentration.
Planted on gravel soils rich in iron oxides, the vines combine typical South-Western grape varieties with classic Bordeaux varieties, producing authentic, full-bodied and generous wines.
A majestic oak tree has watched over the vineyard for more than 700 years and quite naturally inspired the name of the estate.

THE WINE

VARIETALS: Merlot 25%, Tannat 25%, Côt 20%, Cabernet franc 15%, Abouriou 10%, Cabernet sauvignon 5%
WINEMAKING / AGEING: Harvested at optimal ripeness. 65% of the wine is aged in French oak barrels.

TASTING

Puy Garric reveals a bright, deep ruby color. The delicately oaked nose offers aromas of forest floor, blackcurrant and leather. The palate is smooth and pleasing, with delicious notes of spices and prunes.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16° and 18°C.
FOOD PAIRINGS: This age-worthy wine is perfect with roast leg of lamb, grilled red meats, duck breast with Sarladaise potatoes, or a characterful cheese. Decant 2 hours before serving.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.