

CHÂTEAU LE PUY

Vin de France
Red



TERROIR

From the Astéries plateau in Saint-Cibard, on the heights of the Bordeaux hillsides, Émilien 2021 finds its balance in a rare terroir, at an altitude of 110 meters. This complex soil combines clay, limestone, and flint, offering the vine regular water supply and a unique mineral expression. The vines, around 50 years old, benefit from a climate tempered by altitude, ideal for slow ripening, guaranteeing aromatic finesse and natural freshness. A living terroir, certified organic and managed biodynamically, which embodies the vibrant identity of this exceptional Vin de France.

WINEMAKING

The grapes are harvested manually when fully ripe, then destemmed entirely. Fermentation occurs naturally thanks to indigenous yeasts, respecting the grape's rhythm. After a long maceration, the aging process takes place in two stages: first for 12 months in 50hl oak vats, then an additional 12 months in old 225L barrels. No fining, no filtration. This wine is crafted without synthetic inputs, following biodynamic practices, to preserve the purity of the fruit and the vintage's character.

TASTING

The garnet dress with violet reflections announces a wine full of life. The nose reveals aromas of ripe black cherry, accompanied by a discreet floral touch. In the mouth, the texture is supple, balanced by a beautiful freshness. The finish, long and slightly saline, prolongs the sensations of fruit with sharpness. A pure and sincere red, both gourmet and elegant. To be enjoyed now for its freshness and its bright fruit, or to let evolve up to 8 to 10 years to gain in complexity and depth.

FOOD PAIRINGS

Émilien finds all his balance in a generous, slightly spicy or caramelized cuisine. He easily accompanies a homemade chili con carne, honey and spice glazed pork ribs, or a grilled duck breast.