

CHÂTEAU LE PUY

Vin de France
Red



TERROIR

Originating from the "Rocs" plot, Barthélemy expresses the singularity of a rare terroir, composed of living and deep soils, mixing limestone, clays, and mother rocks. Located on the heights of the estate, this plot benefits from a microclimate tempered by altitude and winds, favoring slow and balanced ripening. The grape varieties mainly blend merlot and cabernet sauvignon, offering a natural balance between density, freshness, and depth.

WINEMAKING

The fermentation is done by infusion, without mechanical extraction, to preserve all the finesse of the grape. No sulfur or oenological input is added. The aging, carried out over more than two years in old barrels, follows the lunar cycles and relies on dynamization techniques inspired by biodynamics. The bottling is done without fining or filtration.

SERVING

Already expressive after decanting, this wine gains depth over the years. It can be kept for 10 to 15 years without losing its vitality, and will gradually reveal all the complexity of its terroir and natural aging.

TASTING

Deep purple dress. The nose reveals aromas of very ripe black fruits, underlined by great purity and a subtle vegetal touch. In the mouth, the texture is ample, silky, supported by a beautiful freshness. The balance is just right, without heaviness, with a fine structure and a vibrant material. The finish is long, salivating, and leaves a feeling of fullness.

FOOD PAIRINGS

Ideal with a roasted leg of lamb with herbs, this wine also pairs very well with meat lasagna, rich and generous, or a homemade ratatouille with candied vegetables.