

# Château Puy Galland

David LABATUT

**Your main character trait ?**

I'm discerning

**Your favourite activity ?**

I like to play tennis

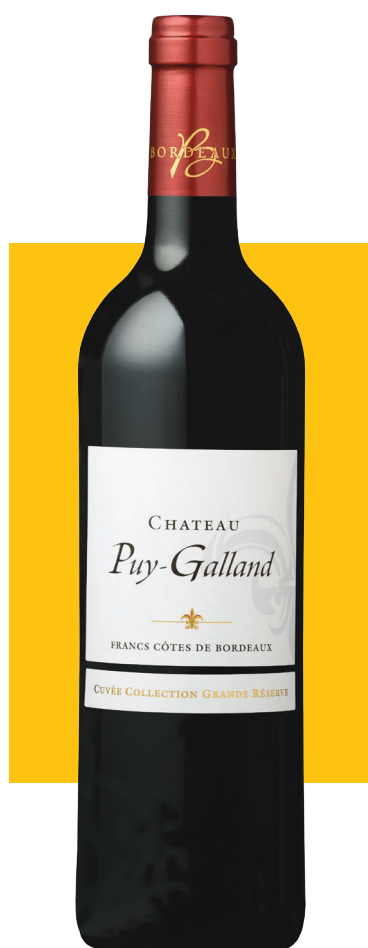
**Your favourite thing about wine ?**

The pleasure of savouring

**The quality you most appreciate in friends ?**

Sincerity

My family has run the Puy Galland estate for four generations. I am very proud to be able to perpetuate the family know-how and to think that our vineyard has grown from 4 to 23 hectares! We maintain impeccably high standards in managing our vines to offer quality wines and ensure that tasting them is a guaranteed pleasure.



## Château Puy Galland

### FRANCS CÔTES DE BORDEAUX

**Village :** Saint Cibard et Lussac

**Total surface of the vineyard :** 23 hectares

**Type of soils :** Clay-limestone

**Blend of grape varieties :** 70 % Merlot, 20 % Cabernet Franc and 10 % Cabernet Sauvignon

**Wine vinification :** Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats.

**Tasting notes :** Deep colour with garnet tints. Open on the nose. The palate has a rich tannic structure with aromas of generous, fresh summer berries. Well-balanced, it is crafted with finesse to make a lively, accessible wine. A success.

**Wine and Food pairing :** Grilled white meats

**Awards :**

**Vintage 2015 :** Medal Concours International de Lyon 2016, Gold medal Gilbert & Gaillard 2016, Bronze medal IWC 2016, 87/100 Blind Tasted by Andreas Larsson

**Vintage 2016 :** Silver medal Concours Mondial des Vins de Féminale 2017