



## Château Puy Galland

David LABATUT

**Your main character trait?**

I am demanding

**Your favourite activity?**

I like playing tennis

**Your favourite thing in wine?**

The pleasure of tasting

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

Sincerity

My family has been running the estate for four generations! I joined my parents in 2000 after vine and wine studies and then became associate in 2010. 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. In 2021, I decided to turn my vineyard to organic farming in order to remain faithful to my terroir.



## Château Puy Galland

**LUSSAC SAINT EMILION**

**Village:** Lussac

**Total winegrowing area:** 22 hectares

**Terroir:** Soils of clay-limestone – 50-year-old vines

**Winemaking and ageing:** Mechanical harvest with onboard sorting at the beginning of October. Traditional winemaking with temperature-monitoring in stainless-steel vats. A slow start to alcoholic fermentation with pumping-over twice a day. Three weeks' gentle maceration at a temperature of 22°C. Malolactic fermentation in concrete vats. Aged in cement vats and barrels.

**Blend:** 100% Merlot

**Tasting comments:** The colour is deep. The nose opens with underwood flavours. The palate is full-bodied with fine and melted tanins. The fruit is ripe and juicy. The wine is round and nicely-balanced.

**Food and wine pairings:** Poultry, beef and game meat

