



Chateau Puyanché Blanc AC Bordeaux 2012

A real winner when we imported the 2011 last year, this is, if anything, the even better 2012. Owners Bernadette and Joseph Arbo have employed the winemaker of the prestigious Graves property, Château Carbonnieux, to act as a consultant winemaker and the results are superb.

The wine is made from 50 year old vines, using the classic Graves blend of 65% Sauvignon Blanc and 35% Semillon. The vinification is started in stainless steel, and then the wine is transferred to oak barriques where it continues its fermentation. Battonage (stirring) is used to maximise lees contact, enhancing the texture of the wine.

It is pale lemon in colour with a juicy, exotic-fruit nose and just a hint of oak. The palate has flavours of white peach, pineapple, grapefruit and marzipan. There is surprising complexity and it is the match for many a much more expensive white Graves. Perfect now, but will last and develop in complexity over the next five years.

Producer: Chateau Puyanché

Winemaker: Joseph & Bernadette Arbo

Country of Origin: France

Region of Origin: Bordeaux

Grapes: Sauvignon Blanc (65%), Semillon (35%)

ABV: 13.5%

Closure Type: cork

