

Pueyo Bordeaux Rouge 'Tellus Vinea'

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Bordeaux

CEPAGE: 80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc

WINEMAKING: The grapes for this wine are harvested (by hand) from vineyards that border the Lalande de Pomerol appellation. The grapes undergo a three-day cold maceration; the alcoholic fermentation then proceeds for eight to ten days.

AGING: 12 months in concrete and stainless-steel tanks

ANNUAL PRODUCTION: 25,000 bottles

THE STORY

Spread over 4 municipalities, Libourne, Saint Emilion, Lugon and Moullets-Villemartin, the Vignobles Pueyo are a family business that has existed since the end of the 19th century.

The property has been certified organic since 2013, in viticulture the principles of conservation agriculture are applied. Biodynamic practices have also been progressively implemented since 2017 with the help of a specialist consultant. In this agro-ecological dynamic, the objective in the wine-making process is to use the minimum of oenological inputs.

THE ADJECTIVES

OVERALL: Dark & earthy

AROMAS / FLAVORS: Leather, black cherry, plums, earth

MOUTHFEEL: Smooth & medium-bodied

THE SELLING POINTS

A wine of depth and length that exceeds its classification

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Cheeseburgers, roast beef, venison

