

Château Puygueraud Blanc 2016

CSPC# 813906

750mlx12

13.5% alc./vol.

Grape Variety

80% Sauvignon Blanc, 20% Sauvignon Gris

Appellation

Francs Cote de Bordeaux

Website

<https://www.puygueraud.com/en/>

General Info

Chateau Puygueraud was purchased by George Thienpont all the way back in 1946. The Thienpont family were already quite successful in Bordeaux by those days, as they were popular négociants and they owned Chateau Vieux Chateau Certan in Pomerol as well as Chateau Troplong Mondot in St. Emilion at one point as well.

The 27-hectare vineyard of Chateau Puygueraud was in such poor shape by the end of the 1960's, it needed to be almost completely replanted in 1970. This proved to be a good decision because prior to the replanting, a good portion of the vines were devoted to Cabernet Sauvignon. Those vines were ripped out and replaced with Merlot. The last remaining Cabernet Sauvignon vines were removed in 1984. The first official vintage of Chateau Puygueraud that was produced under the direction of Nicolas Thienpont took place in 1983. The estate has not looked back since.

Winemakers

Nicolas Thienpont and Stephane Derenoncourt

Vintage

A complicated start: heavy rains during winter and springtime (double the normal amount) have put a lot of pressure from diseases.

Luck was on our side: after 15 days of rain in June, the flowering stage, an essential step, took place in a very homogeneous and rapid way suggesting a generous harvest

A fantastic Summer: a long period from mid-June to mid-September without a drop of water generates a water constraint propitious for the concentration of the grapes and therefore to the density of the wine. The accumulated rainwater reserves and the cool nights (favorable for the preservation of aromas) allowed the berries to ripen without difficulty. The storms of mid-September, which we needed to finish the process of maturation of the plant, allowed an unexpected end of maturity.

Vineyards

In 2013, the estate began production of their white Bordeaux wine, Puygueraud Blanc. The wine is produced from a 4-hectare parcel of vines planted in 1997 in a slightly cooler, microclimate. You also find more limestone in the soil in this part of the vineyard. The white wine grapes are planted to a mix of 55% Sauvignon Gris and 45% Sauvignon Blanc, representing the highest percentage of Sauvignon Gris used in Bordeaux. The wine is barrel fermented. There is no malolactic fermentation or skin contact.

As with many of the properties where the team of Nicolas Thienpont and Stephane Derenoncourt manage the vineyards and the wine making, they use the Vistalys system of laser optical sorting. This practice started with the 2009 vintage. Traditional soil management: light ploughing and aeration of the soil with inter-row planting of cereals in the winter. Gradual introduction of biological prevention against diseases and pests. Continual program of renovation of the vines: grubbing up and replanting. Numerous manual interventions: de-budding, leaf-thinning and green harvest.

Vineyards

Harvest

Sauvignon Blanc harvested from September 15-22, and the Sauvignon Gris was harvested on September 22, 2019.

Vinification

To produce the wine of Chateau Puygueraud Blanc and to protect against oxidation the wine is fermented in stainless steel vats, on the lees for 6 months.



Tasting Notes	Smooth and creamy in texture, this rounded wine is cut w/ nice acidity, with a tangy background that gives a more mineral edge. With its fresh aftertaste, it has a lovely texture and bright fruit highlights. Tightly textured with hints of minerality as well as citrus and grapefruit. The wine is crisp, bright in the mouth and packed with attractive acidity. Great value!
Serve with	Chateau Puygueraud Blanc is perfect served with all types of seafood, shellfish, lobster, crab, sushi and sashimi, as well as cheese courses.
Production	1,833 cases made.
Cellaring	Drink 2019-2023
Scores/Awards	<p>90 points - James Molesworth, Wine Spectator - March 2018</p> <p>86-88 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>90-91 points - James Suckling, JamesSuckling.com - March 2017</p> <p>16 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>89 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>89-92 points - Antonio Galloni, Vinous - April 2017</p>
Reviews	<p><i>"This has a nice, chiseled feel, showing chive, sweet pea, mâche and chamomile notes that streak by, with a flash of lemon peel through the finish. Small in scale, but with terrific purity and cut. Drink now through 2020. 1,833 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2016 Puygueraud Blanc is 80% Sauvignon Blanc and 20% Sauvignon Gris. It offers simple pear and peach skin aromas on the nose, not intense, clean if not complex. The palate is sharp on the entry with a twist of sour lemon. There is moderate depth with a little waxiness towards the finish, although I found myself wanting more Sauvignon Gris à la 2015. Drink over the next three or four years."</i></p> <p>- NM, Wine Advocate</p> <p><i>"A rich and juicy white with sliced-mango and cooked-apple character. Medium to full body and a delicious finish."</i></p> <p>- JS, JamesSuckling.com</p> <p><i>"20% Sauvignon Gris, 80% Sauvignon Blanc. Bottled this week, but this sample was pre-bottling. Perfumed and then quite tight and fresh. Lots of green fruit. Tangy."</i></p> <p>- JR, JancisRobinson.com</p> <p><i>"Made from 80% Sauvignon Blanc and 20% Sauvignon Gris, this pops with lemon and pineapple aromas. Sweet, forward and refreshing, this white Bordeaux wine will be delicious for the first few years of life."</i></p> <p>- JL, thewinecellarinsider.com</p> <p><i>"The 2016 Puygueraud Blanc is gorgeous. In a vintage in which so many whites veer toward the richer side, it has maintained gorgeous freshness and vivacity. Lemon peel, white flowers, sage, stone fruit, pear and a host of Sauvignon Blanc-driven varietal notes run through this deeply expressive, chiseled white. I tasted the 2016 from tank just prior to bottling. In 2016, the winemaking team bumped up the Sauvignon Blanc and decreased the Sauvignon Gris to keep as much freshness as possible"</i></p> <p>- AG, Vinous</p>
