



CHÂTEAU POUJEAUX / 2018

OWNER Philippe CUVELIER
 MANAGING DIRECTOR Matthieu CUVELIER
 DIRECTOR Christophe LABENNE
 APPELLATION Moulis-en-Médoc
 SURFACE AREA 70 hectares (173 acres)
 SOILS Günz-era gravel
 DENSITY of PLANTATION 8,333 to 10,000 vines/ha
 AVERAGE AGE OF VINES 30 years
 CONSULTANT Stéphane Derenoncourt

ESTATE PHILOSOPHY

As the owners of Château Poujeaux for the last ten years, the Cuvelier family have consistently sought to improve and enhance their Médoc estate. With a highly committed team, their philosophy is to preserve the values of family, people and high standards of quality, while seeking to bring out in the wines the terroir and all its complexity.

The harmony found in the wines of Château Poujeaux is underpinned by a balanced grape composition in the vineyard, vinification of whole uncrushed berries, ageing in barrels, which together produce a wine that is dense, silky, complex and subtle, faithfully expressing its terroir in each and every vintage.

THE 2018 VINTAGE

HARVEST 25 September to 12 October 2018

BLEND 52% Merlot - 40% Cabernet Sauvignon - 5% Petit Verdot - 3% Cabernet Franc

VINIFICATION Fermentation of whole uncrushed berries in 51 temperature-controlled stainless steel, oak and concrete vats of capacities designed for plot by plot vinifications, extraction through pump-overs, a vatting duration of 20 to 25 days.

AGEING 33% new barrels - 67% second and third-fill barrels - 12 months' ageing

ANALYSES Alc. 14° - pH 3.90

PRODUCTION 48hl/ha - 290,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES After a mild and dry autumn, winter brought heavy rainfall and a plunge in temperatures at the end of winter. After a slow start to the vine cycle, vine shooting was uneven due to warm spring weather combined with multiple periods of storms. The vines continued shooting throughout the whole of the cycle accompanied by exceptionally high downy mildew pressure that was continually brought back by stormy showers and drizzle. Dry, hot summer weather at last set in for the remainder of the cycle bringing about richly-flavoured, balanced grapes which had lovely concentration.

IN THE CELLARS The crop sizes were very satisfactory with good concentration levels in the grapes reflecting the large potential yields early on, very fine weather at the end of the cycle and efficient technical management. The aroma and tannin richness in all of the grape varieties brought in promised wonderful potential at harvest-time, which was confirmed at the beginning of the ageing process in barrel. The resulting wine displays a superb version of a great vintage with harmonious balance, concentration and finesse.

TASTING NOTES

COLOUR A brilliant, deep garnet hue.

NOSE Rich and complex with aromas of red and black fruits.

PALATE The entry is smooth and round, the wine rich and complex. The silky tannins are beautifully elegant and show rare finesse. Lovely length of flavour.

PERSONAL
COMMENTS

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