



DOMAINES

*Comtesse de Malet Roquefort*  
DEPUIS 1705

# CHATEAU PUYBLANQUET SAINT-ÈMILION GRAND CRU

BORDEAUX  
VINTAGE 2020

The family de Malet Roquefort is installed at Saint Emilion since 1705. Owner of several vineyards (Bordeaux and Saint Emilion AOC) and the famous Chateau La Gaffelière, 1st Growth. They are proud of their roots and their “terroirs” diversity. The wines are wellknown for their elegance. Comtesse de Malet Roquefort is mainly elaborated from the vineyards of the family.

## BLEND

80% Merlot, 20% Cabernet Franc

## VITICULTURE

Integrated Farming.

Pruning in single and double guyot.

Grass covers between rows with leaf removal and green harvesting practices.

hand picked into small crates.

## VINIFICATION

Vinification by parcel in stainless-steel temperature - controlled tanks

- Alcoholic fermentation with pumping over and punching down

- Malolactic fermentation in stainless-steel tanks

## AGING

12 months in barrels of which 50% in new oak barrels.

## VINEYARD

AREA: 19 hectares (46 acres) of which 15 (37 acres) are in production.

SOIL: Clay-Limestone Hillsides.

PLANTING: 80% merlot & 20% Cabernet Franc.

## GENERAL CHARACTERISTICS OF THE VINTAGE

This 2020 vintage was quite early, the growth of the vine was very fast due to a wet, rainy spring and mild temperatures. These important rainfalls lead to an extraordinary mildew pressure, never seen in the memory of winegrowers ! A stormy episode with heavy rainfall caused losses on some plots. Until June, the exceptional climatic conditions made the work in the vineyard difficult. However, the flowering was homogeneous and took place in good conditions. The harvest started on September 22th for the Merlots, about 10 days earlier than in a “normal” year, still under a strong heat. The rain will not arrive until the end of September, much too late to harvest the benefits. The Cabernets Francs will enter the cellar on September 30th.

## GREEN PRACTICES

- Practicing Sustainable (Integrated Agriculture)

