



CHÂTEAU POUJEUX

OWNER : Philippe Cuvelier

APPELLATION : Moulis en Médoc

VINEYARD AREA : 68 hectares (168 acres)

SOIL TYPE : Gunzian gravel

PLANTING DENSITY : 10 000 vines per hectare

GRAPE VARIETIES : 50% Cabernet Sauvignon, 40% Merlot,
5% Cabernet Franc, 5% Petit Verdot

AVERAGE AGE OF VINES : 35 years

PRODUCTIONS : Château Poujeaux : 300 000 bottles

La Salle de Château Poujeaux, second wine : 80 000 bottles

Haut de Poujeaux, Haut Médoc : 20 000 bottles

VINEYARD MANAGEMENT : Guyot double pruning, sucker removal.

Early leaf removal, green harvest. Traditional ploughing
and cultivation techniques, rational use of pesticides.

HARVEST : By hand with manual and mechanical sorting.

WINEMAKING : Uncrushed grapes are vinified plot by plot
in small wooden, concrete and stainless steel vats.

AGEING : 12 months in French oak barrels
(30 to 40% of new oak every year)

CONSULTANT OENOLOGIST : Stéphane Deroncourt