

An Integrity Wines Selection

Jean-Pierre and Pascal Amoreau - Château le Puy

Château le Puy, certified biodynamic by Demeter, is located between Saint Emilion and Saint Cibard, on the same rock plateau as Saint-Emilion and Pomerol, overlooking the magnificent Dordogne valley, known in ancient times as "the Plateau of Wonders" due to the exceptional wines produced there. The vineyards are 110 meters above sea level and the soil consists of clay, flint and limestone. Making naturally elegant, high quality Bordeaux has been a way of life for the Amoreau family for four centuries.

The AMOREAU family has been living and working on the Château le Puy estate since 1610. Today, Jean-Pierre Amoreau and his son Pascal make pure and elegant biodynamic wines on twenty-five hectares of fifty year-old vines. Jean-Pierre and Pascal are the 15th generation of winemakers in the Amoreau family.

The harvest is done manually with multiple passes in the vineyard. Careful handling is taken to fill up the baskets. They are brought to the fermentation room. No yeasting nor chaptalization is used. **"Barthélemy" and "Marie-Cécile" wines are raised by stirring without addition of sulfites. "Marie-Elisa" sweet wine is also without any addition of sulfites.** After the fermentation the wine is racked off and poured into large casks and oak barrels. The wine will then improve for the next two years. During this time it will be racked several times, and finally fined if necessary. Each week, wine samples are tasted from every cask and barrel to follow the maturation. At last the wine is ready for bottling. It is done without filtering and with great care halfway into a waning moon. A coating of wax protects the outside part of the cork.

Chateau le Puy Rouge, Premiere Cote de Bordeaux 2007: 85% Merlot, 14% Cabernet Sauvignon and 1% Carmenère, average **50 year old vines, 30 hl/ha Yields**, Single and double Guyot on clay, flint and limestone. The Grapes are hand harvested in small baskets and completely destemmed before they are pressed. The fruit undergoes air-free fermentation for 2 to 4 weeks in cement tanks. No yeasting nor chaptalization is used. The wine then rests for two years in large oak casks and barrels. The wine is racked occasionally, and is unfiltered. The 2005 exhibits deep ruby color in the glass with a round red rim. The nose is rich with plum, blackberry, crushed cherry and notes of limestone framed by a judicious note of oak. The palate is loaded with bright red and black fruit, pounded stones and supple tannins. baskets.

Chateau le Puy "Marie-Cécile," Premiere Cote de Bordeaux 2009: 100% pure and natural Semillon: biodynamic, hand-harvested, no added yeast, no added sugar, no added acidity, low SO₂, **no added sulphites, no fining, no filtering**, racked off into large casks and oak barrels for about two years' maturation. This wine is as elegant and ethereal wine you'll find. Even though it's a wine that is exquisite, there is also a sense of power.

Chateau le Puy "Barthelemy," Premiere Cote de Bordeaux 2005: barrel aged for 20 – 24 months this wine has good intensity, fruit concentration, extract and full body. Only 6500 bottles were produced from 55-year-old vines with a yield of 30 hectoliters/hectare, also hand-harvested, no added yeast, no added sugar, no added acidity, low SO₂, **no added sulphites**, racked off into large casks and oak barrels for about two years' maturation, **no fining, no filtering and of course, biodynamic!**



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.