

# An Integrity Wines Selection

## Chateau le Puy

### VINEYARD:

- Area : 25 hectares located on the same rock plateau
- Type of soil : silica-clay on clay-chalk subsoil
- Type of grapes : Red 85% Merlot, 14% Cabernet Sauvignon, 1% Carmenere
- White: 100% Semillon
- Density of planting : 5300 vines / hectare
- Average age of vineyard : 55 years
- Average production : 29.45 hl / hectare based on the last 10 years

### VINIFICATION:

- Grape selection : 2nd selection at the winery, 100% destalking
- Temperature/fermentation : 28° to 33° Celsius by self-regulated tank probe
- Fermentation time : 2 to 4 weeks
- Wine selection : several tastings by family committee

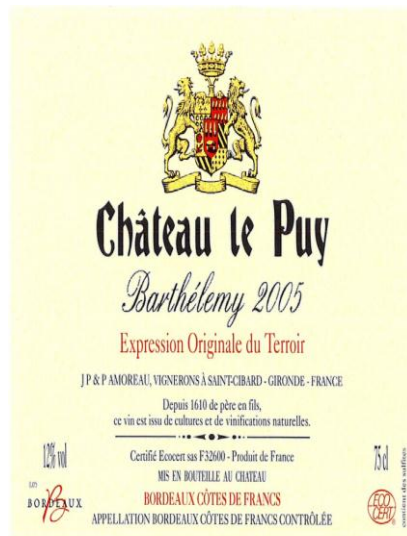
### RAISING:

- Raising : 60% of time in large oak vats, 40% in oak barrels
- Age of barrels : 3 to 5 years old, no new barrels by choice
- Choice of barrels : from oak with fine grain
- Duration of ageing : 20 to 24 months
- Clarification : racking by pressure
- Bottling in heavy bottles : during an waning moon
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**Oenologists** : Jean Pierre et Pascal Amoreau, in-house oenologists

### PRODUCTION:

- Barthélemy : 6500 bottles / year
- Marie-Cécile : 5500 bottles / year
- Marie-Elisa : 400 bottles / year



BIODYNAMIC  
WINE ESTATE



**For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.**