



# Puydeval

## TECHNICAL NOTES

### PUYDEVAL BY JEFF CARREL 2016

A distinctive blend crafted by winemaker Jeff Carrel, Puydeval is based on Cabernet Franc, which thrives in the cooler microclimates of the generally hot Languedoc region of Southern France. This iconic, eponymous, and admittedly unusual wine has quickly gained a fervent following for its originality and for delivering outstanding value.

#### VINEYARDS

The Cab Franc (avg 15 years in age) and Syrah (avg 20 years in age) are from Limoux and Western Minervois. The Merlot (avg 20 years in age) is from Limoux. Clay/limestone, marle soils for the Cab Franc. Clay/limestone soils for the Syrah. Clay/siliceous soils for the Merlot.

#### APPELLATION

Pays d'Oc (Indication Géographique Protégée).

#### COMPOSITION

56% Cabernet Franc, 37% Syrah, 7% Merlot.

#### VITICULTURE

Yields of 2 to 4 tons/acre. The Limoux fruit was farmed organically and harvested by hand.

#### VINIFICATION

The Syrah and Cab Franc were vinified using indigenous yeasts in traditional cement tanks (the Minervois component was vinified in stainless steel tanks) with regular punch downs and pump-overs. The Merlot was vinified in stainless steel tanks with semi-carbonic maceration (regular punch downs and pump overs). 11 months élevage in cement tanks with french oak staves, followed by 6 months élevage in stainless steel tanks. Bottling early April 2018.

#### ALCOHOL

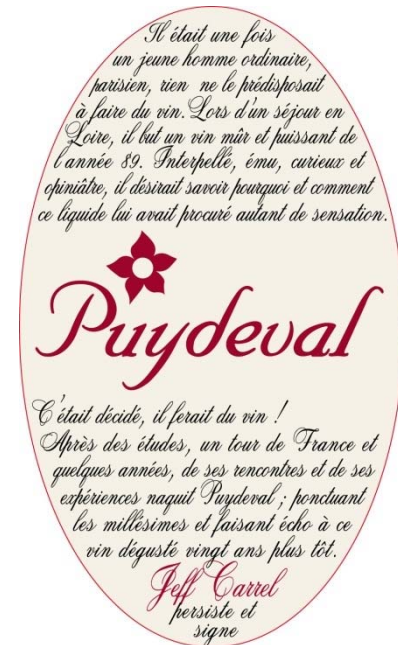
13.5%

#### TASTING NOTES

Big, rich, concentrated and intense. A ripe, polished and well-balanced wine, offering spicy aromas of black cherry and blackberry, with hints of anise, and just a touch of earthy character.

#### SERVE WITH

A truly original red, it will complement most meals, especially pizza, elaborate burgers, grilled portabella mushrooms or lamb kebabs.



#### UPC

UPC Bottle 750 ml

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GTIN-14 case 12x750ml

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