
Chateau Poujeaux

PIEROTH |

ピーロート・ジャパン株式会社

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Av. yield per ha.: 45hl per ha.

Harvesting: Manual

STORAGE: 6-20 years.

SERVICE TEMPERATURE: 17 °C.

FOOD / CONSUMPTION: They are a perfect complement to lamb, veal, poultry and delicate game.

Chateau Poujeaux の商品



Château Poujeaux (2013)

CHÂTEAU POUJEAUX

Poujeaux is a gravelly sub-area of Moulis, and generally regarded as the finest. Chateau Poujeaux itself is one of the oldest estates and was originally classified as a Grand Bourgeois Exceptionnel, and sometimes known as Poujeaux-Theil.

About the middle of the XIV the century, known then as Salle de Poujeaux, Château Poujeaux belonged to Gaston d'Isle, described in a title deed dated January 18, 1544, in the following manner; " Noble and powerful Seigneur Gaston de l'Isle Seigneur of the lands of Sale de Poujeaux, etc. " Salle de Poujeaux was an outlying dependency of La Tour Saint-Lambert (the present Château Latour), and in the XVIIIth century it belonged to Madame de Montmorin Saint-Herem (the sister of the Marquis de Brassier, owner of Beychevelle) who sold it to M. Andre Castaing on July 18th 1806.

It became known as Château Poujeaux and remained in the Castaing family until November 24, 1920, when it passed into the hands of M.-F. Theil. His son, Jean Theil has p

ut his name to the different vintages since 1957. Deceased in March 1981, two of his sons, Philippe and François have taken over the destiny of the château.

The current château vineyards cover 50 hectares all in one piece on the finest gravel crest of Poujeaux. It is planted with premium grape varieties and vinified with extreme care

Second label: La Salle de Poujeaux

Grape varieties: 40% Cabernet Sauvignon, 36% Merlot , 12% Cabernet Franc , 12% Petite Verdot

Area under vines: 50ha.

Av. prod.: 22,000 cases.

Distr. of vines.: 1 plot

Soil: Gravelly clay soil on a subsoil of scoria (concretion of sand and iron.)

Length of maceration: 4 to 6 weeks.

Temp. of Perm.: 15 °-30 °

Control of fermentation: Automatic (Hot or Cold)

Type of Fermentation vat: Stainless steel

Age of barrels: 50% new

Time in barrel: 18 months

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Type of bottle: Bordelaise

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