

CHÂTEAU PONTET BAYARD

Puisseguin Saint-Emilion AOC

Château Pontet Bayard, is a 10-hectare estate in the Puisseguin Saint-Emilion appellation. Julien Richard (husband of Elodie Milhade) acquired the vineyard in 2013. Facing South and South-East, the hillside vineyard benefits from the family know-how (winegrower for 3 generations). Respectful of soil biodiversity and the environment, Julien applies precise and meticulous cultivation practices that tend to reduce treatments as much as possible, leaving full expression to the Terroir in order to harvest healthy and natural grapes and produce a quality wine.



HVE3 & ISO14001

VINEYARD

AREA 10 hectares

TERROIR Clay and limestone hillsides

AVERAGE AGE OF THE VINES 25 years

VITICULTURE Conventional

HARVEST By hand

Only the most beautiful fruits, from a strict selection and a meticulous work in the vineyard are picked by hand and sorted twice before and after destemming

VINIFICATION

VATTING HOUSE

Each plot is vinified separately in temperature-controlled cement and stainless steel vats in order to extract the best possible typicity and originality from each of them. A closed circuit of pumping over allows to manage the micro-oxygenation and to preserve the fruit aromas.

AGEING

Part of the wine is aged in oak barrels for about 12 months depending on the vintage.

BLEND

85% Merlot

15% Cabernet Franc

TASTING

Gourmet wines with an assertive character that elegantly express the power of the terroir. Round and dense on the palate, balanced with fine, silky tannins and beautiful acidity.

AGEING

POTENTIAL 5-20 years

DECANT 1H

& SERVE AT 16-18°

PERFECT PAIRING

Red meats, cheeses



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ABOUT THIS WINE

« A modern and elegant wine. »

Julien Richard

