

CHÂTEAU POUJEAUX

2023

OWNER Philippe CUVELIER
MANAGING DIRECTOR Matthieu CUVELIER
ESTATE MANAGER Christophe LABENNE
APPELLATION Moulis-en-Médoc
SURFACE AREA 72 hectares (177.8 acres)
SOILS Günz-era gravel
DENSITY of PLANTATION 8,333 to 10,000 vines/ha
AVERAGE AGE OF VINES 30 years
CONSULTANT Stéphane Derenoncourt

ESTATE PHILOSOPHY

Owners of Château Poujeaux for the last 16 years, the Cuvelier family continues to enhance the quality and consolidate the long-term future of its Médoc estate. Alongside a highly committed team, they seek to preserve family, human and qualitative values while respecting a terroir that expresses all its complexity.

The harmony found in the wines of Château Poujeaux is underpinned by a balanced grape composition in the vineyard. In each and every vintage, the combination of respect for the terroir, a vinification process without crushing the berries and an ageing in oak barrels of which only a third are new, produces a wine with density, a silky texture and subtle complexity.

THE 2023 VINTAGE

HARVEST 18th September to 04th October 2023

BLEND 55% Cabernet Sauvignon - 35% Merlot - 10% Petit Verdot

VINIFICATION Fermentation of uncrushed berries in temperature-controlled stainless steel, oak and concrete vats of capacities designed for plot by plot vinifications; extraction through pump-overs; a vatting time of 20 to 25 days.

AGEING 12 months in barrels, 30% of which are new and 70% second and third-fill barrels.

ANALYSES Alc. 12.5° - pH 3.82 PRODUCTION 38 hl/ha - 235,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES Autumn and winter were generally mild and wet, although February was colder and drier. March was rainy, before a few light frosts occurred on 4th and 5th April. Spring weather then set in with mild temperatures and quite humid conditions. This warmth and humidity continued and gradually increased into early summer. At the flowering stage, the vines took full advantage of ideal weather. On 7th July, a hail storm deprived us of 25% of the promising harvest to come. A number of heat-waves then occurred during the summer, which enhanced concentration in the juices of the berries, while maintaining very good freshness.

IN THE CELLARS The grapes harvested were evenly ripe, concentrated and balanced, while maintaining very good tension. The Merlots are round, soft and subtle, while the Cabernet Sauvignon and Petit Verdot bring freshness, depth, length of flavour and aromatic complexity. The ageing process of this blend will enhance this vintage of Château Poujeaux, the character of which combines classicism with modernity.

TASTING NOTES

COLOR A deep garnet hue with bright violet glints.

NOSE An intense nose of blackcurrant, violets, gun-flint and cigar-box.

PALATE A fresh, full, supple attack. Fine, silky, coated tannins then come through in a lovely mineral balance with lingering black fruit flavours.

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PERSONAL	/
TASTING NOTES	/



THE 2023 VINTAGE

2023 is a return to the classic balance of the great vintages. The year's weather conditions enhanced terroir expression in the wine, which shows excellent concentration and lovely freshness. The Merlot is harmoniously balanced, while the Petit Verdot and Cabernet Sauvignon bring intense flavour, depth and elegance. All blending harmoniously, combining complexity with subtlety.

VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid – flowering point	Mid-veraison	Harvest
Merlot	30 March	29 May	10 August	18 to 26 September
Cabernet Franc	8 April	31 May	14 August	29 September
Cabernet Sauvignon	10 April	1 June	14 August	26 September to 4 October
Petit Verdot	14 April	6 June	19 August	29 September to 2 October

2023 GROWING SEASON FACTS AT CHATEAU POUJEAUX:

- Mild, rainv autumn/winter
- Dry, cold February
- Frosts on 4th and 5th April, only impacting inter-planted and early-ripening vines
- Rapid vegetation growth caused by a mild spring
- Tropical-like weather in June
- Hail episode on 7th July
- Abundant vine-shooting
- Veraison quite long and drawn-out
- Water deficit stress in young vines, in the Merlot and fast-draining soils.
- Fine weather conditions at the end of the ripening process and during the harvest

CHATEAU POUJEAUX 2023 CHARACTERISTICS:

- A modest yield, but high quality was preserved
- Balance, complexity, length of flavour and finesse of structure
- Freshness, elegance and subtle tannins
- Aromatic harmony and refinement