



VIGNOBLES ROBIN LAFUGIE
Saint-Emilion Grand Cru



CHATEAU LA DEVISE

Puisseguin Saint-Emilion

APPELLATION: PUSSEGUIN SAINT-EMILION

SURFACE: 8 Hectares

GRAPE VARIETIES: 100% Merlot

MEDIUM AGE OF VINES: 20 years

SOIL: Clay limestone

DENSITY: 5500 plants per hectare

METHOD OF CULTIVATION: Pruning leaving one or two branches, de-leafing, grass growing between the rows

YIELD: 50 hl/ha

WINE MAKING: Plot selection and sorting of the harvest - traditional alcoholic fermentation in stainless steel vats

AGEING: Stainless steel vats with staves

PRODUCTION: 20 000 Bottles

RESPONSIBLE: Dominique FUGIER

OENOLOGUE ADVISOR: Damien HOUX

TASTING NOTES: *100% Merlot, this wine offers a lovely nose of red and black fruits with a delicate woody aromas. The mouth is rich in red fruits, well structured with smooth tanins. Good to drink for all occasions.*

Château Pailhas, 33330 Saint-Hippolyte

Tel. 05.57.24.93.38 - robin.lafugie@orange.fr - vignobles-robin-lafugie.com