



CHÂTEAU POUJEAUX

2021

OWNER Philippe CUVELIER

MANAGING DIRECTOR Matthieu CUVELIER

ESTATE MANAGER Christophe LABENNE

APPELLATION Moulis-en-Médoc

SURFACE AREA 72 hectares (178 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

As the owners of Château Poujeaux for the last 14 years, the Cuvelier family have consistently sought to improve and enhance their Médoc estate. With a highly committed team, their philosophy is to preserve the values of family, people and high standards of quality, while seeking to bring out in the wines the terroir and all its complexity. The harmony found in the wines of Château Poujeaux is underpinned by a balanced grape composition in the vineyard, vinification of uncrushed berries, ageing in barrels, which together produce a wine that is dense, silky, complex and subtle, which faithfully expresses its terroir in each and every vintage.

THE 2021 VINTAGE

HARVEST 30 September to 14 October 2021

BLEND 55% Cabernet Sauvignon - 40% Merlot - 5% Petit Verdot

VINIFICATION Fermentation of uncrushed berries in 51 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, 33% of which are new and 67% second or third-fill barrels.

ANALYSES Alc. 13° - pH 3.75

PRODUCTION 40hl/ha - 240,000 bottles

DESCRIPTION OF THE VINTAGE

IN THE VINES Mild, wet winter weather gradually gave way to a cold, dry spring marked by several episodes of frost that impacted not just the most exposed plots but our morale too. Then, in May, spells of mild, rainy conditions led to increased downy mildew pressure. Finally, a dry, mild summer set in and lasted till the grapes reached ripeness.

IN THE CELLARS The yields were good in the fine terroirs protected from frost, but were low and uneven in other frost-affected plots. The Merlot was smooth and fine, softened by the late-season rains. The Cabernet Sauvignon and Petit Verdot reached good ripeness, expressing freshness, richness of tannins and aromatic complexity. The ageing process has revealed the hallmark finesse and balance of the wines of Poujeaux.

TASTING NOTES

COLOUR A deep garnet hue with brilliant bright purple glints.

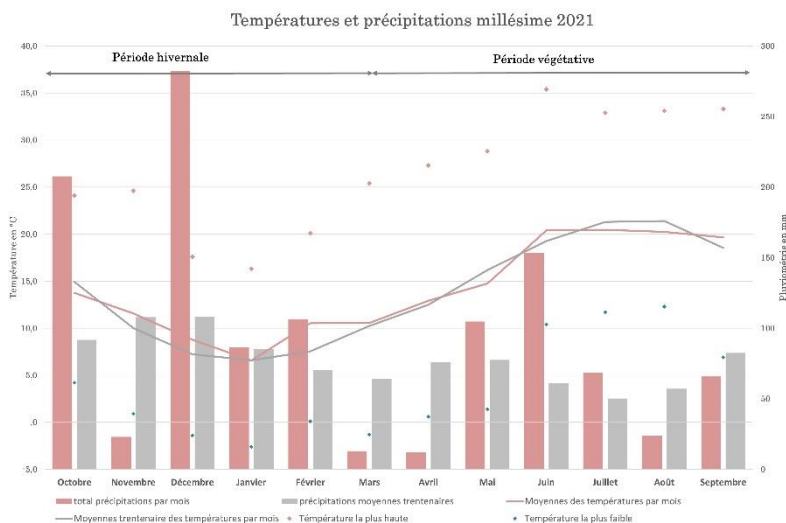
NOSE Intensely aromatic with notes of violets, blackcurrant, flint and cigar-box.

PALATE The entry is harmonious and velvety smooth. Silky tannins. Great minerality and beautiful finesse and elegance.



THE 2021 VINTAGE :

2021 was a vintage that once again required high technical skill and wine-growing standards. The weather conditions throughout the growing season as a whole preserved the high quality potential in the fine plots, as well as the gentleness and finesse of the vintage. The blend is harmonious: the Petit Verdot merges well with the Cabernet Sauvignon, which structures the tender, delicate Merlot.



VINE CYCLE STAGES AND HARVESTING DATES:

	Bud-break	Mid-flowering point	Mid-veraison	Harvest
Merlot	26 March	05 June	11 August	30 Sept to 7 October
Cabernet Franc	30 March	08 June	16 August	6 October
Cabernet Sauvignon	01 April	08 June	16 August	6 to 14 October
Petit Verdot	03 April	11 June	20 August	5 to 8 October

2021 GROWING SEASON FACTS AT CHATEAU POUJEUX:

- A wet and very mild winter period
- March and April frosts impacted the most frost-prone vines
- An early start to the vine cycle was quickly slowed by cold conditions in spring
- Heavy rain and damp conditions lasted till the end of July
- High technical, wine-growing skills were required, with Merlot slow to develop
- Disease pressure until the end of July, water stress in the vines and leaf hopper pest damage to leaves at the end of the season
- A relatively late veraison
- Good summer weather helped by pleasant end of season conditions enabled good ripeness levels to be reached.

CHATEAU POUJEUX 2021 CHARACTERISTICS:

- Restricted yields with good balance
- Finesse and softness in the blend
- Harmonious, subtle structure
- A balance displaying great classicism, elegance and finesse
- Smooth, full and flavoursome on the palate