

Cru d'Arche Pugneau



Sauternes



At a Glance:

- **Appellation:** AOC Sauternes
- **Encépagement:** Sémillon (80%), Sauvignon Blanc (15%), Muscadelle (5%)
- **Average Annual Production:** 2,500-3,000 bottles
- **Average Alcohol by Volume:** 14-14.5%
- **Average Residual Sugar:** 100-150 g/l
- **Average Total Acidity:** 4-6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a number of small parcels scattered around Boutoc totalling 13 ha, all near the Botrytis-bringing Ciron and Garonne rivers
- **Soil Types and Compositions:** Red Limestone-clay and sand toward Barsac, and sandy gravel atop deep gravel subsoils toward Sauternes.
- **Vine Age, Training, and Density:** Sauvignon Blanc and Muscadelle trained in Guyot, Sémillon trained in Cordon de Royat
- **Average Yields:** 15 hl/ha
- **Average Harvest Date and Type:** Manual, with successive passes through the vineyard to select individual botrytized berries, usually from October-November

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts in 225-l neutral oak barrels
- **Pressing:** Vertical basket press
- **Time on Lees:** 2 years
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity.
- **Élevage:** 2 years in 225-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied at bottling, c. 10 mg/l free

In The Glass:

Daney's Sauternes, unaffected by new oak or efforts to seek concentration at all costs, honestly expresses the terroir of this corner of Bordeaux and reminds us why its wines have been coveted for centuries. As Eric Asimov writes, the Sauternes of Cru d'Arche Pugneau "is glorious, almost kaleidoscopic in its lushness yet deliciously refreshing as well."