



# Introduction

## Arbo Vineyard



# Summary



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*« let's open the Estate doors »*

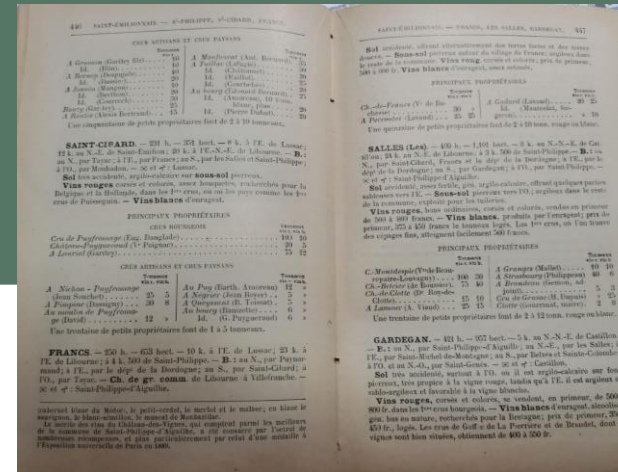


# History – our Family



*“One of our strongest value: Family”*

# History – Generation I



## Amand Puyanché – the founder

The Estate was founded in 1900 by Amand Puyanche, the great (great) grand father of Margaux & Dorian Arbo. Unfortunately, he never not had the chance to work much on his property as he has been called for the 1<sup>st</sup> World War. He died during a German attack in Verdun. He was only 32 years old, it was in 1917. He left behind him a little girl, his daughter Amande.

Thanks to their neighbors assistance, his widow maintained the Estate.





# History – Generation II



## Amande Puyanché – the savior

Amande has been raised by the Duke de Seignade and his wife. They were the one of the leaders of the appellation at this time, in terms of vineyard and domaine.

They added Amande's vines to their large Estate and worked on it their whole life.

When they died, Amande inherited of everything.

After her wedding with Armand Alphone Arnaud, an engineer graduated from Les Mines, they travelled a lot and had six children.

They came back in Francs with their last child, André, who was sick to find him appropriate medicine. André always said that he has been saved by the wood and his vines.



# History – Generation III



## André Arnaud – the winegrower

André took over from his parents in 1947. As a nature lover, he found peace only outside, in his vines and his woods. He married Pierrina Angelina Turreli, a beautiful woman, daughter of Italian immigrants. Together, they established their house in Francs and rebuild the vineyard step by step. Their cuvee made from the Cooperative cellar of Francs was named “Duc de Seignade”. André was an amazing winegrower, he knew the plant by heart. His goal was to develop his agricultural knowledge and purchase more vines only from the best terroir of Francs.

They had four children and the 1<sup>st</sup> one interested in taking over was Bernadette.



# History – Generation IV



## Bernadette & Joseph Arbo – the builders

Bernadette and her husband Joseph, both passionate about winegrowing, took up the challenge in 1986. They learnt a lot from André, but they would like to go further.

They invested a lot, purchased more vines and developed their own wine. They built their 1<sup>st</sup> cellar and produced their 1<sup>st</sup> cuvee in 1992 (1991 was frost). The name was evident: Chateau Puyanché, the founder. Step by step, Bernadette quit her job (she was a nurse) and dedicated more time to the property and her children, Margaux and Dorian.

Today, they have 51 hectares of vines in Francs and Castillon Côtes de Bordeaux and sell their wine in 25 countries.



# History – Generation V



## Margaux & Dorian Arbo – the future

**Dorian**, the winemaker. After he studies in viticulture and oenology, he worked in New Zealand, where he was in charge of the production and winemaking assistant for Clos Henry (Henri Bourgeois). When he came back, he started his own Estate in Montagne and takes over step by step Arbo Vineyard. Today he manages the full production process.

**Margaux**, the Sales manager. After her Master degree in Wine Business, she worked in the US and in Bordeaux in the marketing and sales department for ten years. Many trips in the market to learn how it works. Stronger from a good experience, she takes over the distribution of the Estate in 2023.

Together, they form a perfect duo, ready to enhance the work of their parents and grand parents. More projects to come, stay tuned!



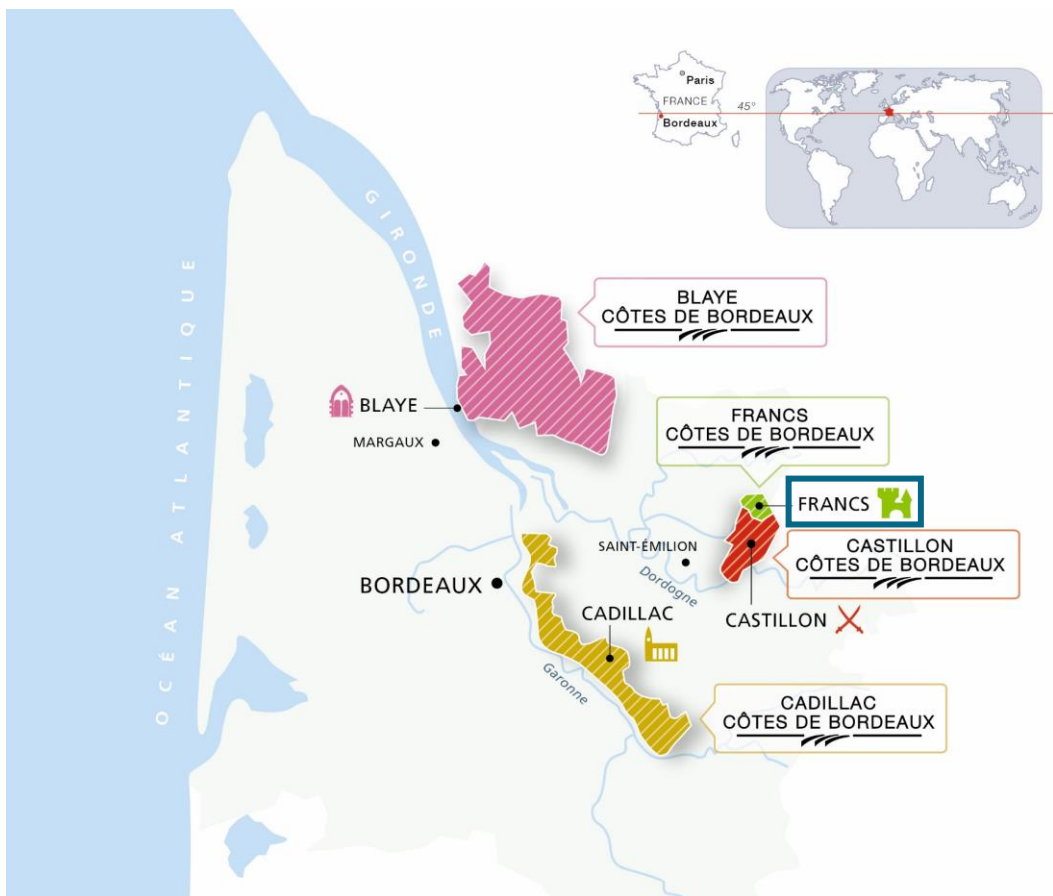


# The vineyard



*“We do our best to listen and understand nature: it is essential.”*

# The vineyard



## Francs Côtes de Bordeaux appellation

- \* 510 hectares of vines
- \* 8 km East far from Saint-Emilion
- \* Production of red, dry white and sweet white wine
- \* Limestone clay soils, with marl
- \* 41 producers



# Our vineyard



## Our vineyard

\*51 hectares (41 hectares in Francs and 10 hectares in Castillon)

\*Our vines are located in 3 different part of Francs appellation:

- on limestone clay and siliceous earth for our oldest merlot, our cabernet and our sauvignon blanc
- on blue clay for our very old Semillon
- on iron limestone for our Castillon

=>45 plots total

\*Grapes varieties: 73% merlot, 15% cabernet franc, 5% cabernet sauvignon, 3.5% malbec, 2.5% sauvignon blanc and 1% semillon

\*Age of the vines: average of 35 à 45 years old (according to the plot)

\*Oceanic climate: moderate temperature all year long. Mild winter and warm summer, with heavy rain in winter.

# Our vineyard



## Biodiversity

We take a special care of our environment as we need to preserve and protect our terroir:

- \*100% grass cover in our vines

- \*Planting fruits trees, hedges and bush all around our vines

- \*Protection of small animals like bats, birds, etc.

- \*Working with the Shepherd of Francs, sheep & goats coming from November to April

- \*Agroforestry (carbon sequestration, better control, fertilizer, etc.)

- \*HVE 3 certification and ISO 14001

- \*working with local school





# Harvest and winemaking



*“All our wines have a special identity - the expression of the terroir, of the grape variety and the ageing process in barrel are part of their DNA.”*

# Winemaking process



## Harvest and winemaking

- \*Mostly harvesting and sorting with a machine, plus another sorting at the cellar
- \*Stainless steel vats to start – plot by plot (low temperature, to preserve fruit aromas and not tannins)
- \*Temperature controlled vats in our cellar during alcoholic fermentation
- \*Limited extraction, pumping over only twice a day (in the morning and in the evening)
- \*Maceration at 22°C during 3 weeks
- \*Separation of clear juice and stems & skin after the press
- \*Malolactic fermentation in vats
- \*Ageing in stainless steel vats, flextank or oak barrel according to the plot/cuvée





# Winemaking



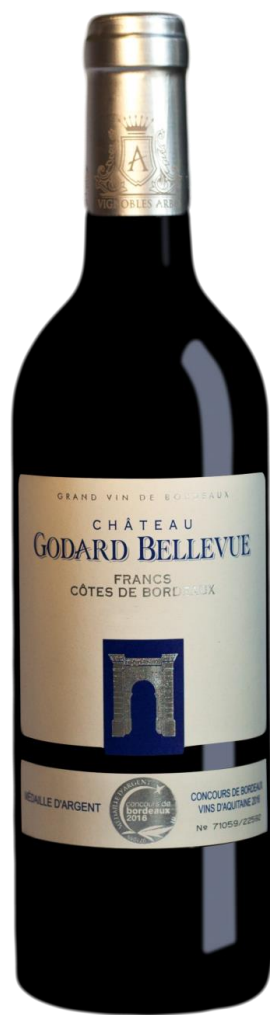
# Our wine selection



*“Our goal is to control everything from the vines to the bottle”*



# Our wine selection



# Our wine selection



## Chateau Puyanché dry white

Appellation: **Francs Côtes de Bordeaux**

Blend: 65% sauvignon blanc and 35% sémillon

Ageing: 9 months in French oak barrels (stirring on lees every week)

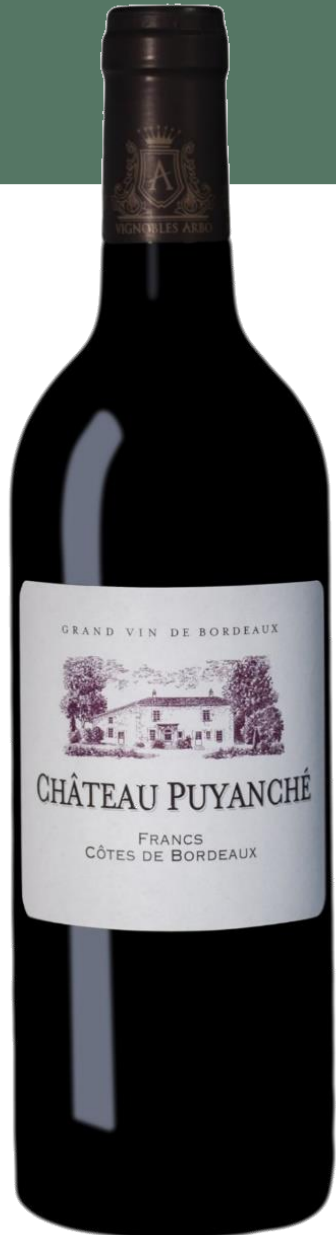
Our only white wine, made from our famous and very old Semillon which bring a special character (richness, texture). The nose is expressive, lemon peel, white peach aromas, grapefruits. A nice touch of minerality appeal for another glass!

Ratings: 90 pts Wine Enthusiast (2021)





# Our wine selection



## Chateau Puyanché red

Appellation: Francs Côtes de Bordeaux

Blend: 80% merlot, 20% cabernet

Ageing: 12 months in in stainless steel vats

Our pleasant wine, perfect to enjoy now but with a good ageing potential of 5-7 years.  
We want to keep the freshness of the fruit and preserve red fruits aromas, supple tannins and freshness.

Ratings: 92 pts Wine Enthusiast (2019), 89 pts Jeb Dunnuck (2018)

**JEB DUNNUCK**



# Our wine selection



## ARBO Malbec

Appellation: Côtes de Bordeaux

Blend: 90% malbec and 10% merlot

Ageing: 12 months in flextank (50%) and stainless steel vats (50%)

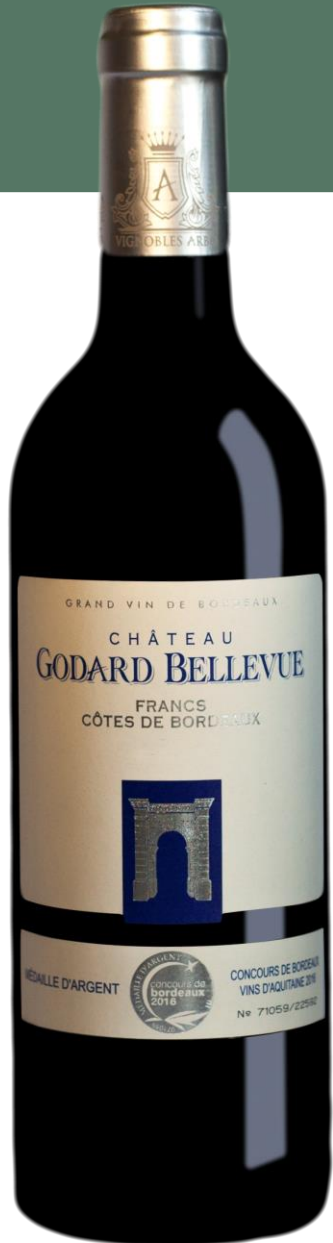
Our unconventional Bordeaux – Arbo Malbec has been created 10 years ago. This intense violet color, a beautiful texture which is extended by a charming and fruity nose. The crispy and fleshy attack is extended with a soft mid-palate with pure red fruit aromas. The finish is refreshing!

Ratings: 88 pts Wine Enthusiast





# Our wine selection



## Chateau Godard Bellevue

Appellation: Francs Côtes de Bordeaux

Blend: 65% merlot, 20% cabernet franc and 15% cabernet sauvignon

Ageing: 12 months in French oak barrels

The flagship of the estate – the wine is complex, rich, with leather aromas, red fruits notes (cherries, raspberries), blanc peppers and toasted notes. The palate is elegant and always well balanced between ripe tannins and fruits.

Ratings: 90 pts Wine Enthusiast (2017, 2018, 2019), 92 pts Wine Enthusiast (2020)



## L'Etoilé du Chateau Godard Bellevue

Appellation: Francs Côtes de Bordeaux

Blend: 100% merlot

Ageing: 18 to 20 months in French oak barrels (100% new oak)

Our cuvee Prestige – produced only the best year.

1<sup>st</sup> vintage produced was 2005 (tbc).

This wine is made from our best plot of merlot, our oldest vines from our best terroir.

The wine is powerful, with aromas dark fruits aromas and spices notes. Full bodied, fleshy, ripe and generous. Tannins are gentle, the oak is well integrated, very harmonious. Very good ageing potential on this special cuvee.





# Our wine selection



## Les Moulins de Coussillon

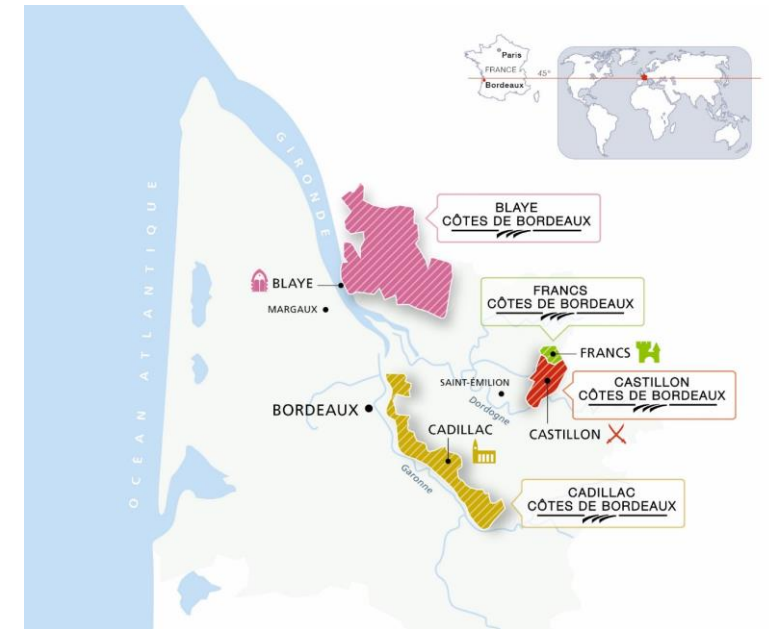
Appellation: Castillon Côtes de Bordeaux

Blend: 80% merlot and 20% cabernet franc

Ageing: 12 months in stainless steel vats

Our Castillon – pleasant and mineral

On iron and limestone soil, this wine has a beautiful structure, with charming red fruits aromas (raspberry and blackcurrant). The palate is full of freshness, elegant and pure. The finish has a nice minerality.



# Press review



Wine Enthusiast



**88** Château Godard Bellevue 2015 Francs Côtes de Bordeaux. This is attractive, smooth and well balanced between spice and ripe berry fruit. With its acidity and toasty concentration, it's going to be delicious from 2020. Fruit of the Vines, Inc. —R.V.



*YvesBeck.wine*



## 3 Des haies et des papillons

Bernadette et Joseph ont démarré une deuxième vie dans ce vignoble d'une quarantaine d'hectares où ils aiment expliquer à leurs visiteurs leur démarche d'agroforesterie. Ils ont replanté des haies au milieu des parcelles, préservent les tourbières, ne tondent plus celles-ci, limitent fortement les traitements, ne désherbent plus qu'une toute petite partie sous les rangs et pratiquent une tonte alternée des rangs permettant une réserve d'insectes (ils sont membres de l'association pour le SME des vins de Bordeaux certifiés ISO 140001). Quand on marche dans leurs vignes fleuries, des nuées d'insectes et de papillons s'envolent à chaque

pas. La visite dans le vignoble se fait sur rendez-vous avec dégustation au caveau aménagé dans l'ancien chai à barriques, qui servit un temps de grange à foin. On peut y déguster le Château Godard-Bellevue en rouge, le Château Puyanché en rouge et blanc, mais aussi du Castillon et du Côtes de Bordeaux.

Vignobles Arbo, 33570 Francs, 05 57 40 65 77 ou [www.vignobles-arbo.com](http://www.vignobles-arbo.com)

**Decanter**  
the world's best wine magazine



Wine Enthusiast



**89** Château Puyanché 2016 Francs Côtes de Bordeaux. Apricot and ripe yellow and white stone fruit flavors mark this wine as warm and soft, with a generous texture. It's rounded and finishes with almond and spice notes. Drink now. Fruit of the Vines, Inc. —R.V.  
abv: NA



**Château Puyanché 2015**

89

[www.vignobles-arbo.com](http://www.vignobles-arbo.com)

Lovely liquorice, grippy tannins, you can feel the walls of the wine, and its silky texture is highly appealing. Overall it balances showing restraint with still delivering a punch of flavour. 80% Merlot, 20% Cabernet Franc. 14% abv  
Drink now - 2028

**Château Godard Bellevue 2015**

90

[www.vignobles-arbo.com](http://www.vignobles-arbo.com)

Plenty of oak signature, yet the fruit is balancing it and this is highly charged but sexy, sumptuous and would be a total pleasure to drink with a plate of tapas. 65% Merlot, 20% Cabernet Franc, 15% Cabernet Sauvignon, aged 12 months in 30% new oak. 14% abv.  
Drink now - 2030

# Ratings



Château Puyanche red 2019



Château Puyanche red 2018



Château Puyanche white 2021



Château Godard Bellevue  
2017 / 2018 / 2019



Château Godard Bellevue 2020



# Our distribution



AD BIBENDUM  
FINE WORLD WINES



*Caviste depuis 1952*



EST. 1793  
**AVERYS**  
WINE CELLARS





# Our distribution



By the Glass @ Les Belles Perdrix \*  
Saint-Emilion



By the Glass @ Alinea restaurant \*\*  
Chicago



By the Glass @ The Consulate  
New York



One Pico restaurant  
Dublin



Chez Fonfon  
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**BENOIT**  
ALAIN DUCASSE  
*New York*



*Thank you for your attention*



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