



CHÂTEAU DU POUÉY

NATURELLEMENT SUD-OUEST

AOP Pacherenc du Vic-Bilh Solis

Grapes variety

Petit Manseng

Terroir

The vines are located on a clay-limestone slope with an east and south-east.

Productivity

25 hl/ha

Vinification

Hand-picked when the grapes are at their optimum ripeness. Pneumatic whole bunch pressing, cold storage for 8 to 10 days, settling and alcoholic fermentation with temperature control.

Maturing

Aged in stainless steel vats for 6 to 8 months with temperature control.

Dégustation

Beautiful golden colour. A frank nose of exotic and candied fruit with a hint of vanilla. Rich, full-bodied and delicious on the palate, it has a long finish with notes of honey and a touch of acidity that adds a little lightness.

Accords mets-vins

Serve between 8° and 12°. Enjoy as an aperitif, with foie gras, blue-veined cheeses, fruit or pastries.

Cellaring potential : To be drunk between 2 and 7 years.



For more informations, please contact us at :

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