



CHÂTEAU DU POUÉY

NATURELLEMENT SUD-OUEST

AOP Madiran Triangle

Grapes variety

Tannat

Terroir

Resulting from a selection of plots, the vines are situated on a slope exposed east and south-east.

Productivity

32 hl/ha

Vinification

Harvested when the skins and pips are at optimum ripeness, followed by pre-fermentation cold maceration, manual punching of the cap, a long vatting period of 21 days with temperature control, gravity racking and malolactic fermentation.

Maturing

Aged in a Roman sandstone amphora for 12 to 18 months.

Dégustation

Deep, dark ruby colour with garnet highlights. The ample, refined nose is dominated by notes of very ripe fruit, spices and menthol. On the palate, the wine is full-bodied, powerful yet very subtle, with mellow tannins and notes of blackcurrant at the start and slightly candied fruit and spices on the elegant finish. The finish is highly aromatic and very long.

Accords mets-vins

Serve between 16° and 17°. Enjoy with prime rib, black pork, tournedos, or Oriental cuisine (tajines, etc.).

Cellaring potential : To be drunk between 3 and 15 years.

For more informations, please contact us at :

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