



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

IGP Côtes de Gascogne Happy Time – Rosé

Grapes variety

Cabernet Sauvignon

Terroir

The vines are planted on gently sloping clay-silt-gravel hillsides south-facing.

Productivity

55 hl/ha

Vinification

The grapes are harvested at optimum maturity and when the bouquet/acidity balance has been achieved. Pneumatic pressing, cold storage for 8 to 10 days, settling and alcoholic fermentation with temperature control.

Maturing

Aged for 4 to 6 months in stainless steel vats, with temperature control to preserve the fruity aromas.

Dégustation

A very light pink colour. The nose is intense, fresh and beautifully fruity. On the mouth, its fruit aromas develop, supported by a slight liveliness on the liveliness on the finish.

Accords mets-vins

Serve between 6° and 9°. Enjoy chilled as an aperitif, with grilled meats or sunny dishes.

Cellaring potential : To be drunk between 4 and 7 years.



For more informations, please contact us at :

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