



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

IGP Côtes de Gascogne Happy Time – Rouge

Grapes variety

Tannat

Terroir

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

Productivity

55 hl/ha

Vinification

Harvested when the skins and pips are optimally ripe. Cold pre-fermentation maceration for 3 to 5 days. Short vatting period of between 8 and 10 days with temperature control, followed by malolactic fermentation.

Maturing

Aged for 6 to 8 months in stainless steel vats, with temperature control to preserve the fruity aromas.

Dégustation

The nose is intense, fresh and beautifully fruity. On the palate, the aromas of red fruit develop, supported by a slight liveliness at the end of the freshness on the finish.

Accords mets-vins

Serve between 12° and 15°. Enjoy it as an aperitif, with grilled meats or with sunny dishes.

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



For more informations, please contact us at :

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