



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

# IGP Côtes de Gascogne L'Ephémère – Rouge

## Grapes variety

Tannat

## Terroir

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

## Productivity

40 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 very fruity. On the light palate, its red fruit aromas develop, supported by a slight liveliness on the finish that adds freshness. A fresh and delicious wine, a wine for pleasure.

## 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 1 and 3 years.



*For more informations, please contact us at :*

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