



# CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

## AOP Madiran Eden

### Grapes variety

Tannat  
Cabernet Franc  
Cabernet Sauvignon

### Terroir

The vines are planted on clay-silt-gravel slopes facing south-east.

### Productivity

55 hl/ha

### Vinification

Harvested when the skins and pips are optimally ripe.  
Cold pre-fermentation maceration for 3 to 5 days. Vatting for 15 to 20 days with temperature control, followed by malolactic fermentation.

### Maturing

Aged 12 to 18 months in cement vats to coat the tannins while preserving the fruity aromas.

### Dégustation

Clear, deep ruby colour. The powerful, fruity nose is dominated by notes of red fruit, blackcurrant and spices. Generous and well-balanced on the palate, with round tannins. The finish is highly aromatic.

### Accords mets-vins

Serve between 15° and 17°. Enjoy with white meats, terrines, pâtés, charcuterie and grilled meats.

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

*Pour plus d'informations, vous pouvez nous contacter*

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