



**CHÂTEAU DU POUHEY**

NATURELLEMENT SUD-OUEST

# AOP Madiran

## Gaïa

### Grapes variety

Tannat  
Cabernet Franc  
Cabernet Sauvignon

### Terroir

The vines are planted on clay-silt-gravel slopes with south-east exposure clayey slopes with pebbles facing south.

### Productivity

50 hl/ha

### Vinification

Harvested when the skins and pips are optimally ripe.  
Cold pre-fermentation maceration for 3 to 5 days. Vatting for 18 to 22 days with temperature control, followed by malolactic fermentation.

### Maturing

Aged 15 to 18 months in cement vats to coat the tannins while preserving the fruity aromas.

### Dégustation

A rich, crystalline garnet-red colour with purple highlights. The warm, complex nose is dominated by notes of black fruit and spices. Full-bodied and powerful on the palate, with mellow tannins. The finish is highly aromatic. A wine that combines typicity and harmony.

### Accords mets-vins

Serve between 15° and 16°. Enjoy with roast veal or pork, duck confit and duck breast, and fine charcuterie.

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

*For more informations, please contact us at :*

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