



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

IGP Côtes de Gascogne Happy Time – Blanc sec

Grapes variety

Gros Manseng

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 ripeness. 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, keeping tannin temperatures under control while preserving fruity aromas.

Dégustation

Light straw colour. An invigorating, very fruity and refreshing wine with aromas of flowers and fresh citrus fruit. This wine will surprise you with its freshness and liveliness.

Accords mets-vins

Serve between 6° and 9°. Enjoy as an aperitif, with grilled fish or seafood.

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



For more informations, please contact us at :

www.chateaudupouey.fr

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