



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

AOP Pacherenc du Vic-Bilh Sec Eden

Grapes variety

Gros Manseng
Petit Manseng

Terroir

The vines are planted on light, clay-limestone slopes facing south-west.

Productivity

50 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 on fine lees in stainless steel vats for 6 to 8 months with stirring every 10 to 15 days.

Dégustation

Attractive light straw colour. The nose evokes buttery notes with hints of fruit fresh and generous on the palate, with complex aromas. The finish is tangy.

Accords mets-vins

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

Cellaring potential : To be drunk between 1 and 5 years.



For more informations, please contact us at :

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