



# CHÂTEAU DU POUÉY

NATURELLEMENT SUD-OUEST

## AOP Pacherenc du Vic-Bilh Gaïa

### Grapes variety

Gros Manseng  
Petit Manseng

### Terroir

The vines are planted on light clay-silt slopes with south-west exposure south-west facing and on a clay-silt-gravel plateau.

### Productivity

40 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 in stainless steel vats for 6 to 8 months with temperature control.

### Dégustation

Beautiful gold colour. The nose is reminiscent of exotic fruit with hints of flowers. Fresh and generous on the palate, with complex aromas. The finish is tangy.

### Accords mets-vins

Serve between 6° and 10°. Enjoy as an aperitif or with a light meal.

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



*For more informations, please contact us at :*

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