



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

AOP Madiran Solis

Grapes variety

Tannat

Terroir

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

Productivity

48 hl/ha

Vinification

Harvested when the skins and pips are optimally ripe. Cold pre-fermentation maceration for 3 to 5 days. Vattin 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

Deep, dark ruby colour with garnet highlights. The ample, refined nose is dominated by notes of very ripe fruit and vanilla. The palate is full-bodied and very subtle, with mellow tannins and notes of blackcurrant at the start and very elegant vanilla at the end. The finish is highly aromatic and very long.

Accords mets-vins

Serve between 16° and 17°. Enjoy with red meat, game, Pyrenean cheese, typical dishes from the South-West (confits, salmis, garbures, cassoulet), but also with oriental cuisine.

Cellaring potential : To be drunk between 3 and 10 years.



For more informations, please contact us at :

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