



CHÂTEAU DE
PONCIÉ
949

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Appellation Fleurie Contrôlée

The 949 vintage, our Estate's iconic wine. This red wine is made from different parcels of vines, all of which have an average age of 25 years, located below the Château de Poncié and on the Montgenas and La Brirrette hillocks.

Vintage 2018

An ideal year, characterized by a spring that alternated between sunshine and rain, and a perfectly sunny summer. Well-formed and compact clusters with optimal ripeness. Average yield ~42 hl/ha

Vintage 2019

Another year with plenty of sun and rain. Wines with less color extraction, but with a long and fine finish in the mouth thanks to the control of grape maturity. Average yield ~38 hl/ha

VARIETY

Gamay, black varietal with white juice

HARVEST

Manual, in small cases of 13 kg
Careful manual sorting of each grape

VINIFICATION

Vinification takes place in 50hl concrete and stainless-steel vats. The grapes are cold macerated, whole, or partially destemmed. No sulfur is added during vinification. The fermentation, which lasts 8 to 12 days, allows a delicate extraction of the aromas, letting the terroir shine through.

Pigeage is gentle and traditionally done by foot.

MATURING

20% ageing in mature oak barrels (3 to 5 years old barrels), to enrich the silky, velvety texture without sacrificing finesse. The remainder is matured for the 10 to 12 months in small tanks to preserve freshness.

TASTING NOTES

Robe: deep garnet color, reflecting violet nuances.

Bouquet: elegant, intense, delicious with candied red fruits.

Bouche: extremely expressive, with a freshness highlighting the balance between structure and aromatic richness.

FOOD & WINE PAIRING

Antipasti, sushi, caesar salad, barbecue, roasted poultry, aperitif.

TEMPERATURE

We recommend drinking it lightly refreshed to enjoy its balance and its fruity notes (12°C-14°C).

AGEING POTENTIAL

Very fruity during the 4 first years and continue until 7/9 years depending on the storage.

