

CHÂTEAU DE PONCIÉ 949

FLEURIE

Les Moriers

Appellation Fleurie Contrôlée

Vin Premium

Emblematic terroir of Fleurie, the steep plots of Les Moriers require a demanding vine culture.

Quartz, clay and granite make up this incredible terroir, looking at Mont Blanc on the horizon.

Vintage 2018

An ideal year! Mild and humid winters, a spring alternating sun and rain, and a dry summer. The bunches are in perfect sanitary conditions, well concentrated. Average yield 20hl / ha

UNDER ORGANIC FARMING

VARIETY

Gamay, black varietal with white juice

CULTIVATION

Grassing over and home-made mulching. Oldest vines of the domain (70 years old). This "climat" overlooks Moulin à Vent, on vertiginous slopes. No machine, exclusively manual works. Yields naturally limited by the terroir (less than 20hl/ha)

HARVEST

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

VINIFICATION

Plot vinification in a single cuvée. Cold maceration (no addition of sulfur) with one part of whole bunches and one part of destalked bunches, followed by very long fermentation (15-20 days) to allow the terroir to emerge. Gentle punching of the cap.

MATURING

Complete maturing in oak barrels (3 to 5 years old barrels) for 10 to 12 months.

TASTING NOTES

Robe: Deep garnet color, intense, crimson with lovely purplish shades.
Bouquet: Complex, elegant, black cherry aromas.
Bouche: Structure imposing, combine minerality, with fine tannins. Final with an intense aromatic palette and curiously spicy!

FOOD & WINE PAIRING

Lamb chops in a crust of herbs, veal prime rib thick with full-bodied juice and morels or chanterelles, matured T-bone steak or rib eyes, farmer pork roll with herbs, caramelized pear stilton cheese feuilleté, chocolat Guanaja entremets, red fruits...

TEMPERATURE

We recommend drinking it between 16°C to 17°C.

AGEING POTENTIAL

On fruit during the 3 first years and continue the evolution until 10 years depending on the storage.

