



CHÂTEAU DE  
**PONCIÉ**  
949

*Le Pavé*

Appellation Côte de Brouilly Contrôlée

Emblematic of the Côte de Brouilly,  
« Le Pavé » is a locality steep hillsides  
exposed on the eastern flank of Mont  
Brouilly. The Finesse of its tannins and  
the subtlety of the aromas draw their  
particularity from old vines, anchored in  
a volcanic soil of blue stones.

#### *Vintage 2021*

A powerful Beaujolais vintage. The  
wonderful months of August and  
September brought our harvest to  
perfect ripeness under a beautiful sun  
on September 21st.

First year in conversion for the  
« Organic Label ».

#### **VARIETY**

Gamay, black varietal with white juice.

#### **VINE GROWING**

The 2021 vintage marks the first year of organic farming on vines  
over 80 years old. Gobelet type training on wires and grassy ground.  
Exposed on the mid slopes of the Côte de Brouilly facing east.  
Volcanic soils, made of granit and andésite stones.

#### **HARVEST**

Manual, in small cases of 13 kg.

#### **VINIFICATION**

Carbonic maceration where all bunches are needed for  
fermentation with natural yeasts in 50hl stainless steel tank.

#### **MATURING**

The vinification is done with whole grape clusters "à la Beaujolaise"  
in 50hl stainless steel vats. The harvest is carefully selected on a  
sorting table. Cold vinification with native yeasts produces wines  
with a beautiful fruitiness typical of the emblematic Gamay grape.

#### **TASTING NOTES**

**Robe:** Rubis intense

**Bouquet:** delicate flowers, violet, poeny and faded roses

**Bouche:** Nice and delicate with long range. mouth pure and frank.  
Very plaesant sensations of wild and red berries with a hint of  
bitterness.

#### **FOOD & WINE PAIRING**

Chicken liver parfait, rabbit terrine, roasted farm chicken with  
cream, sauteed monkfish with safran, sandy Paste tart with seasonal  
tomatoes, blackcurrent sorbet and red fruits fricassee

#### **TEMPERATURE**

We recommend drinking it by 16°C.

#### **AGEING POTENTIAL**

From 3 to 5 years.

