

CHÂTEAU DE PONCIÉ 949

FLEURIE

les Hauts du Py

Appellation Fleurie Contrôlée

*Our "sommelier" wine
Elegance of Poncié wines.*

Small hill of Beaujolais, the "Py" is an altitude terroir, surrounded by ancestral woods and copses. Sloping hillsides (410m) with a southeast exposure, very draining ground, composed of a pink granitic crystalline rock well as of quartz and a small proportion of clay.

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 35hl / ha*

UNDER ORGANIC FARMING

VARIETY

Gamay, black varietal with white juice.

CULTIVATION

Exclusively manual due to the steep slope. Heavy natural soil erosion checked by grassing over and mulching. Yields naturally limited by the terroir (less than 35hl/ha).

HARVEST

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

VINIFICATION

Parcel by parcel vinification in small tanks. Cold maceration (no addition of sulfur) with one part of whole bunches and one part of destalked bunches, followed by a long fermentation (10-15 days) to allow the terroir to emerge. Gentle punching of the cap.

MATURING

50% ageing in oak barrels (3 to 5 years old barrels) for 10 to 12 months to enrich the silky, velvety texture without sacrificing finesse. The remainder is matured in small tank to preserve freshness.

TASTING NOTES

Robe: Intense color, with attractive purplish reflections.

Bouquet: Beautiful maturity with notes of blackberry, black cherry, blueberry.

Bouche: Wealth, softness and mineral tastes underline a perfect balance between minerality and aromatic complexity.

FOOD & WINE PAIRING

Duck filet with a fig sauce, Thai elegant cuisine, Bresse poultry or roast turkey with "pomme duchesse", Peper steak, Cheese, Caramelized Tarte Tatin...

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

