

CHÂTEAU DE PONCIÉ 949

LE BLANC DU CHÂTEAU DE PONCIÉ



Appellation Beaujolais-Villages Contrôlée
100% CHARDONNAY

In 1904, we found white wines at Château de Poncié. They were planted again in 2012 in Chardonnay grape at the foot of the Montgenas hill, facing northeast. This position offers a fresher climate which helps maintain the Chardonnay balance.

Soil is deep and sandy with a large portion being made of fine clay. The build-up pink granite located above the hill and erosion have resulted in increased clay content in the plot.

Vintage 2020



2020 was a sunny vintage.

Spring and summer were very hot, leading to an early harvest on August 15.

Grapes at full maturity.

VARIETY

100 % Chardonnay

CULTIVATION

Grassing over and home-made mulching.
Parcels of 3ha solely cultivated by tillage.

HARVEST

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

VINIFICATION

The pressing takes place immediately after a brief cold storage. No Sulphur Dioxide is added during vinification. Vinification takes place in stainless steel vats on fine lees at a low temperature of about 17°C.

MATURING

Aged on fine lees in oak barrels (3 to 5 years old barrels) during 7 to 8 months, which gives it a very Burgundian character, elegant and refined.

TASTING NOTES

Robe: Bright golden color

Bouquet: Notes of yellow-fleshed peaches, white acacia flowers, with a hint of toasted bread.

Bouche: Elegance, fresh, saline notes, with a fresh finish tending towards hints of apricot and fresh butter.

FOOD & WINE PAIRING

Veal rib with a creamy mushroom sauce, fresh scallops roasted in salted butter, tuna tartare red onions and crispy potatoes, king crab, oysters, caviar.

TEMPERATURE

We recommend drinking it between 10°C to 12°C.

AGEING POTENTIAL

Now and in the next 4 years, depending on the storage.

