



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.

