

# CHÂTEAU DE PONCIÉ 949

## ÉCLOSION

Appellation Beaujolais-Villages Contrôlée

Château de Poncié has been producing white wines since 1904. In 2012, Chardonnay grapes were planted at the foot of the northeast-facing Montgenas hill, offering ideal exposure for a well-balanced wine.

The deep, sandy soils result from the degradation of the pink granite above and an accumulation of fine clays due to erosion.

Vintage 2023



2023 was a sunny vintage. Spring and summer were very hot, leading to an early harvest at the end of August. The grapes reached full maturity, displaying a great concentration of fruit.

### VARIETY

100 % Chardonnay

### VINE GROWING

Grass cover was chosen for this single plot at the bottom of the hillside. The soil is enriched with home-made compost.

### HARVEST

Mechanical, early in the morning to preserve freshness.

### VINIFICATION

Direct pressing after chilling, with no sulfur added during vinification. Vinification in concrete eggs on fine lees with a 2-month fermentation at 16°C.

### MATURING

Aged on fine lees in concrete eggs during 6 months before bottling.

### TASTING NOTES

**Appearance:** Pale gold.

**Bouquet:** Fresh with notes of yellow-fleshed fruit (peach) and white flowers (acacia).

**Palate:** Elegant and fresh with great intensity for a spring chardonnay.

### FOOD & WINE PAIRING

Appetizers: oysters, shrimps, seafood...

### SERVING TEMPERATURE

Serve at 10°C and 12°C.

### AGEING POTENTIAL

Fruity for the first 3 years.

