

# 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 base of Montgenas hill, facing north-east, providing an ideal exposure for a well-balanced wine.

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

### Vintage 2024



2024 was a challenging vintage or can be called a “winemaker vintage”. Rainy and wet vintage that involved precise follow-up with a very short summer and hot season.

Harvest started 10<sup>th</sup> of September.

This vintage reveals minerality and tension of our Chardonnay for white wines and fruitiness and freshness of our Gamay in Fleurie with very interesting and delicate tasting profile.

#### VARIETY

100% Chardonnay

#### VINE GROWING

North-east facing exposure. This single plot at the base of the hillside is planted with grass cover and the soil is enriched with homemade compost.

#### HARVEST

Mechanical harvest early in the morning to preserve freshness.

#### VINIFICATION

Direct pressing after chilling. A long fermentation of two months at 16°C on fine lees with wild yeast in concrete eggs, with no added sulfur during vinification.

#### MATURING

Aged on fine lees in concrete eggs for six months before bottling.

#### TASTING NOTES

**Appearance:** Pale gold

**Nose:** Fresh and vibrant, with aromas of yellow-fleshed fruits (peach) and white flowers (acacia).

**Palate:** A delightful burst of aromatic freshness, intense minerality and tension with notes of yellow peaches and white flowers, delivering a vibrant, spring-like Chardonnay.

#### FOOD & WINE PAIRING

Oysters, seared scallops, sea bream ceviche, savory olive cake.

#### SERVING TEMPERATURE

Serve at 10°C.

#### AGEING POTENTIAL

Best enjoyed in its youth (within three years), with favorable aging potential between five and six years.

