



CHÂTEAU DE PONCIÉ
FLEURIE - FRANCE



BEAUJOLAIS-VILLAGES

GRANDE LAMURE



TERROIR

Vineyard located at the foot of the Montgenas hill facing northeast. This position offers a fresher climate which helps maintain the Chardonnay acidity. The soil of the Château de Poncié is deep and sandy with a large portion being made of fine clay. The build-up of pink granite located above the hill and erosion have resulted in increased clay content in the Lamure plot.

100% Chardonnay



VINEYARDS AND CELLARS

CULTIVATION OF THE VINE: plot of 2.2 hectares recently planted in Chardonnay and solely cultivated by tillage.

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

VINIFICATION: traditional vinification in stainless steel vats on fine lees at a low temperature (17°C).

AGEING: Aged on fine lees in weathered oak barrels with 3 to 4 wines during 7 to 8 months in order to preserve freshness.

TASTING NOTES

Bright or pale colour.

Very forthcoming aroma of yellow-fleshed peaches and white acacia-type flowers with a hint of toasted bread.

Rich and full-bodied in the mouth with a fresh finish tending towards hints of apricots and fresh butter.

TEMPERATURE: 10°C to 12°C

FOOD AND WINE PAIRING: veal with mushroom sauce, fish terrine, crayfish tail gratin

AGEING POTENTIAL: from 1 to 3 years