



CHÂTEAU DE PONCIÉ
FLEURIE - FRANCE



FLEURIE

LE PRÉ ROI



TERROIR

Situated on the knoll of Poncié and the hill of Montgénas, terroir on slopes of crystalline rock, at the same time dry and demanding, combines the conditions needed for rediscovering the historic qualities that made Fleurie's reputation. Gamay, black varietal with white juice.

VINEYARDS AND CELLARS

CULTIVATION OF THE VINE: search for optimal ripening and small yields (lower than 45 hl/ha, and down to below 25 hl/ha depending on the parcel).

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

VINIFICATION: parcel-by-parcel vinification in small tanks (45 hl). Cold maceration with one part of whole bunches and one part of destalked bunches, followed by rather long fermentation (8-12 days) to allow the terroir aromas to emerge. Gentle punching of the cap.

MATURING: depending on the vintage, 20 % to 30 % ageing in mature oak barrels (1 to 4-years-old barrels), to enrich the silky, velvety texture without sacrificing finesse. The remainder is matured for 10 to 12 months in small tanks to preserve freshness.

TASTING NOTES

Bright brilliant colour, reflecting garnet and violet nuances.
Bouquet, fine and elegant with notes of cherry and blueberry.
Palate, extremely expressive, with a freshness highlighting the balance between structure and aromatic richness.

TEMPERATURE: 16°C to 17°C

FOOD AND WINE PAIRING: roasted poultry, white meats

AGEING POTENTIAL: fruity during the first 3 years, the evolution continue until 5 to 7 years

