

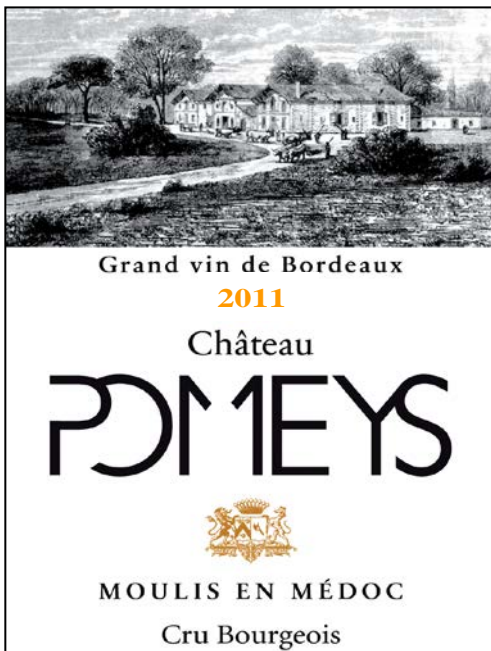


Château

POMEYS

MOULIS EN MEDOC

CHATEAU POMEYS 2011 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2013)



VINEYARD

Terroir: Bouqueyran Hill, tertiary gravels (Pyrenean gravel)

Surface: 8.28 ha in production

Average age of vines: 25 years old

Grape varieties: 50 % Merlot - 50 % Cabernet Sauvignon

Density: 6 600 vines/ha

Production: 40 hl/ha

Annual production: 40 000 bottles

AGEING

100 % high quality French oak barrels

5 different coopers

1/3 in new barrels, 1/3 one wine barrels, 1/3 two wines barrels

12 months of ageing

Light filtration before bottling

VINIFICATION

Late harvest at optimum maturity.

Sorting in the vineyard, sorting after de-stemming, no crushing, maceration, pumping and power cuts.

Long fermentation.

TASTING :

Garnet-red color. Very nice, fine and precise nose with violet notes. The mouth is rounded and fresh supported by thick, tasty and spicy tannins. A lovely complexity between fruits and mellow woody.

TASTING NOTES :

- **Bronze Medal** Concours des Grands Vins de France – Mâcon
- **Noted 15** by Jancis Robinson