

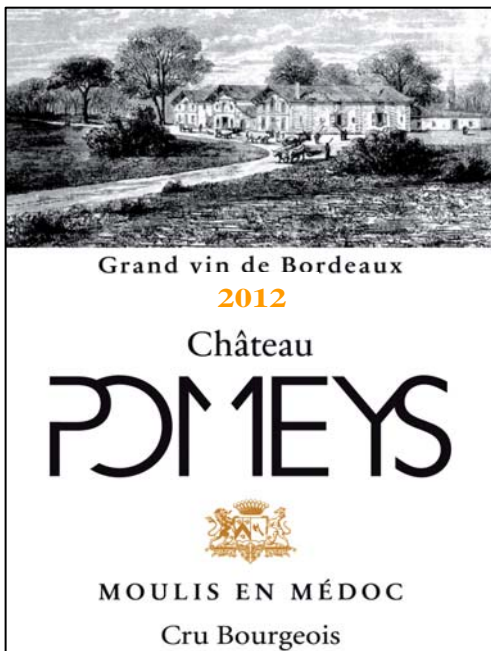


Château

POMEYS

MOULIS EN MEDOC

CHATEAU POMEYS 2012 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2014)



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 :

This vintage, blended with the greatest care by Eric Boissenot the Grands Crus Enologist, is based on the Médoc highest gravel ridge.

It presents a glittering rubis robe and a red berries nose together with vanilla aromas and toasted notes.

Fine and mellow tanins lead us into a long and sappy finale.

This vintage can be enjoyed from 2015 and can still be kept at least a decade.

TASTING NOTES :

- **Bronze medal** in Concours des Grands Vins de France 2014
- **Silver medal** in Concours Mondial de Bruxelles 2014