



Château

POMEYS

MOULIS EN MÉDOC

CHATEAU POMEYS 2016 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2018)

Grand vin de Bordeaux



2016

CHÂTEAU
POMEYS

MOULIS EN MÉDOC

Cru Bourgeois



• PATRICK MEYNARD •

VINEYARD

Terroir: Bouqueyran Hill, tertiary gravels (Pyrenean gravel)

Surface: 10.28 ha in production

Average age of vines: 25 years old

Grape varieties: 60 % Merlot - 40 % Cabernet Sauvignon

Density: 6 600 vines/ha

Production: 53.50 hl/ha

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.

AWARDS :

- **Gold medal** Challenge International du Vin in Bourg 2018
- **Gold medal** Concours de Bordeaux Vins d'Aquitaine 2018
- **Silver Medal** Concours Mondial de Brussels in 2018
- **Bronze medal** Concours des Grands Vins de France in Mâcon 2018
- **16.5/20 by Jancis Robinson:** Restrained nose. Savoury aromas of cassis on the palate Savoury aromas of blackcurrants in the palate brightened by a hint of cloves from oak barrels during the ageing. Lightly chewy texture with a pretty good persistence. Drink from 2019 to 2028.
- **90/100 by Neal Martin:** The 2016 Pomeys has an understated but precise bouquet with blackberry, cedar and undergrowth aromas that become more vocal with aeration. The palate is medium-bodied with supple tannin, a fine bead of acidity, and very harmonious. The Pomeys offers vivacious red berry fruit towards the finish. Delicious! Tasted at the Cru Bourgeois tasting in London in 2018. Drink from 2020 to 2032.