

Domaine Poupat & Fils

Vignerons depuis 1650

ROUGE LA THIAU 2018

Grape varieties: 80% Pinot Noir, 20% Gamay

Terroir: Clay-Siliceous, facing south with an average age of the vines of 19 years.

Vinification & aging:

After a total destemming, the harvest is put in tanks for maceration and alcoholic fermentation.

Fermentation is carried out at a temperature between 25 and 30 °C allowing good extraction of coloring matter (operation favored by two daily pumpings over). Fermentation lasts 8 to 12 days. After devatting, comes the malolactic fermentation. Several rackings will then take place during the different phases of breeding. Bottling takes place 10 months after the harvest.

Personality:

Dark cherry color, nose with aromas of blueberry, blackberry and blackcurrant. On the palate, the round tannins and small black fruits bring volume and finesse. On the finish of the wine notes of cocoa and roasted aromas.

Matching food and wine :

Roasted pork loin, filet mignon with chanterelles, haunch of venison with figs, black forest.

Serving temperature :

12 to 14 ° C

Occasions:

Dinner for two
With family
Great occasions

Cellaring potential :

3-5 years



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