

# Domaine Poupat & Fils

*Vignerons depuis 1650*

## **ROUGE** **XI L'INCONTOURNABLE** **2018**

**Grape varieties:** 80% Pinot Noir, 20% Gamay

**Terroir:** Clay-Siliceous, facing south with an average age of the vines of 30 years.

**Vinification & aging:**

From a plot selection, the harvest is completely destemmed, then placed in vats for maceration and alcoholic fermentation. Fermentation is carried out at a temperature between 25 and 30 ° C allowing good extraction of the coloring matters (operation favored by two daily pumping-overs). The fermentation lasts 8 to 12 days. After devatting, the malolactic fermentation takes place at a temperature of 20 - 21 ° C. Several rackings will take place during the different phases of the aging, one year in vats, then one year in oak barrels. Bottling takes place 20 to 24 months after harvest.

**Personality:**

Beautiful ruby red color. On the nose, blackberry, morello cherry and blackcurrant dominate, with notes of toasted hazelnuts and cherries in brandy. The palate is supple and balanced with aromas of prune, tobacco and toasted hazelnuts. On the finish, notes of vanilla and chocolate.

**Matching food and wine :**

Cassoulet, meats in sauce, roast doe, venison fillet, hare stew, chocolate cake.

**Serving temperature :**

12 to 14 ° C

**Occasions:**

Dinner for two  
With family  
Great occasions

**Cellaring potential :**

3-5 years



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