

Domaine Poupat & Fils

Vignerons depuis 1650

ROUGE **1650** **Vintage 2020**

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, this manual harvest is completely destemmed, then put into barrels 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 daily punching down). The fermentation lasts about 12 days. After devatting, the malolactic fermentation takes place at a temperature of 20 - 21 ° C. Aging for one year in oak barrels. Unfiltered wine before bottling.

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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