



DOMAINE POUDEROUX  
MAURY



# ROC DE PLANE

IGP Côtes Catalanes Blanc

*Varieties : Grenaches gris, blancs et Macabeu  
Vintage 2023*

## Soil

Black shales located on the top of the vineyard at an altitude of 300m.  
Plot of 80 years old vines planted with three grape varieties melted:  
Grenache Gris, Blanc and Macabeu.

## Vineyard management

Mechanical work of surface soils, organic amendments, no synthetic inputs and limitation of chemical inputs (sulphur, copper, essential oil of orange peel), biodynamics (respect for lunar cycles, 500/500MT/501, infusions ).

## Cellar work

Selection and sorting on the plot, manual picking, direct pressing, blending of two vinifications: in stainless steel vats and in demi-muids (500 l.) of 2 wines.

## Aging

Aged on fine lees with light stirring for 4 to 6 months in demi-muids (500 l.).

## Tasting notes

Brilliant colour, gray reflections, fine nose with floral notes, vanilla and toasted hazelnuts, mineral and toasted mouth, clean finish.

## Food pairing

On shellfish, fish cooked in sauce, rich poultry, vegetable gratins or mushrooms with cream.

