



DOMAINE POUDEROUX
MAURY



SERBAT

IGP Côtes Catalanes Blanc

Variety : Rolle

Vintage 2024

Soil

Blend of two plots: black shale located on the top of the vineyard at an altitude of 300m. at the foot of Serbat (900m.) 90% and limestone marls along the Maury river 10%.

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/50l, 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 or more.

Aging

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

Tasting notes

Gold color, floral nose (acacia, hawthorn) and exotic fruits, gourmet and mineral mouth, length on the bitters and buttery structure.

Food pairing

Fish, shellfish, leek fondue, delicate white meats in sauce

