



DOMAINE POUDEROUX

MAURY



MADELEINE

AOP Maury Sec

*Varieties : Grenache, Syrah,
Vintage 2022*

Soil

Black and brown schists on red clay marls, limestone landslides from the hill, northern slope of the North Pyrenean thrust delimiting the Maury Valley. Centenary Grenache "squared" planted and Syrah on stakes at the top of the slope.

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 in the plot, in several passes, hand-picking into boxes, whole-cluster fermentation with indigenous yeasts and long maceration, in new French oak demi-muids (500 litres, Baron cooperage). Gentle extraction (punching down) entirely by hand.

Aging

After fermentation, we rouse the barrels by ourselves. The wine is aged in these same barrels for 18 months and then, after blending, matured in the bottle for a minimum of 18 months more.

Tasting notes

Deep garnet in color, the nose offers ripe fruit aromas, a touch of smokiness, and a complex, sun-drenched character with hints of violet. The palate is intense, with Burlat cherry notes and a silky texture, boasting a beautiful length supported by tannins that promise excellent aging potential. Despite its power and pronounced expression of the Maury terroir, this wine retains a lovely freshness and minerality.

Food pairing

It will be perfectly forgotten in your cellar, to accompany your great moments, around a confit lamb, a piece of matured beef or a pan of morels, a beautiful table, with friends and beloved.

