



DOMAINE POUDEROUX
MAURY



MONTPIN

AOP Maury Sec

Varieties : Grenache, Carignan

Vintage 2025

Soil

Black schists on the top of the vineyard at 300m altitude, at the level of the "colls", culminating points on the bottom of the valley between Maury and Saint-Paul-de-Fenouillet, the plot is subject to alternating winds: north-west tramontane (80%) and maritime entry from the east (20%, seafront about 40km away), wild environment.

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 at the plot, hand-picking harvests, vinification with indigenous yeasts, maceration for about 15 days with approximately 30% direct press added to the marcs for both grape varieties. Light extraction in concrete tanks.

Aging

Short aging in the tank, bottling in march 2026.

Tasting notes

Clear garnet robe, nose of acidulous red and black fruits, palate rich with fresh cherry characteristic of the Maury terroir while maintaining fluidity and a mouthwatering length.

Food pairing

This wine is made to be easy to drink and universally appealing, showcasing the terroir of Maury. It pairs well with tapas, vegetable stir-fries, and grilled meats.



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