



DOMAINE POUDEROUX
MAURY

HORS D'ÂGE

AOP Maury Tuilé Hors d'âge

Variety : Grenache noir

These wines are assembled in the manner of a solera, from an elaborate base before the conversion of the Estate to organic and biodynamic agriculture. As a result, these cuvées are not AB or Biodyvin certified.

Soil

Black schist slopes in the Maury appellation.
Grenache Noir exclusively.

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, destemming, mutage on grains and maceration for 20 days.

Aging

Oxidative aging in oak demi-muids (500 l.) with blending of vintages like a solera.

Tasting notes

Tiled robe with orange reflections, powerful nose with smoky, woody notes, candied fruit, mouth with aromas of nuts and vanilla, melted and round tannins over an exceptional length.

Food pairing

On extra dark chocolates, or alone at the end of the meal.

