DOMAINE POUDEROUX
MAURY

FR-BIO-01
Agriculture France
Conforme à la certification

BIODYVIN

TUILE

AOP Maury Tuilé

Variety : Grenache noir
Vintage 2022

Soil

Black schist slopes in the Maury appellation.
A blend of exclusively black Grenache.

Vineyard management

Mechanical work of the soil on the surface, organic amendments, no synthetic inputs and limitation of chemical inputs (sulfur, copper, orange peel essential oil), 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, half in demijohns for 1 year then in untopped oak barrels, the other half directly in untopped oak barrels for 3 years

Tasting notes

Carmine color with mahogany highlights, slightly woody nose, candied fruit. Palate of candied fruit, spices and length on prune. The oxidative notes are light, retaining its deliciousness while bringing a touch of complexity.

Food pairing

Asian sweet and savory dishes (umami), mature cheeses and chocolate desserts