



DOMAINE POUDEROUX  
MAURY



# VENDANGE MISE TARDIVE

AOP Maury

*Variety : Grenache noir*

*Vintage 2023*

## 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

Reductive aging (with refilling) for 18 months in demi-muids of several wines then refining in bottle, "Late-bottled vintage" style

## Tasting notes

Ruby color, nose of candied red fruits, sweet spices, evolution of the Maury harvest on a more wine style with melted tannins.

## Food pairing

Blue cheeses, aged cheeses, dark chocolates, dishes in sweet and savory sauce (spicy tajines with dried fruits, duck with apricots).

