



DOMAINE POUDEROUX
MAURY



VENDANGE

AOP Maury

Variety : Grenache noir

Vintage 2025

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

Short aging in stainless steel vats and a little part of wood aging (demi-muids 500 liters) to preserve the freshness of the fruit. Bottled in the spring, in cool weather, in accordance with the lunar calendar.

Tasting notes

Garnet color with black reflections, intense nose of red fruits (blackberry, cherry), ample and greedy mouth with aromas of fresh black cherry, balance of sweetness and acidity on the length.

Food pairing

Ideal as a fresh aperitif, with red fruits, tomato-buratta-fig salad

