



DOMAINE POUDEROUX
MAURY



VENDANGE MISE TARDIVE

AOP Maury

Variety : Grenache noir

Vintage 2024

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).

