

CHÂTEAU PONCHEMIN

AOC Bordeaux - Red

LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

PRESENTATION

In the heart of the Bordeaux vineyards, Christophe Betin has been carefully cultivating Merlot, Cabernet Sauvignon and Cabernet Franc for several generations. The 17 hectares of clay-limestone soil at Château Ponchemin produce high quality wines that you can enjoy on any occasion.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



VARIETALS

Merlot 65%, Cabernet sauvignon 25%, Cabernet franc 10%



FOOD PAIRINGS

Serve at between 16 and 18°C with



TASTING

Intense, dark red colour. Ripe, fresh fruit on the nose, subtly oaked with vanilla and toasty notes. Full and round on the palate, with a fruit-driven balance, lightly oaked (40% of the wine is oaked). An authentic Bordeaux.









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