



Château

POMEYS

MOULIS EN MEDOC

CHATEAU POMEYS 2010 – AOC MOULIS (CRU BOURGEOIS – CLASSEMENT 2012)



Grand vin de Bordeaux

2010

Château

POMEYS



MOULIS EN MÉDOC

Cru Bourgeois

VINEYARD

Terroir: Bouqueyran Hill, tertiary gravels (Pyrenean gravel)

Surface: 5 ha in production

Average age of vines: 25 years old

Grape varieties: 45 % Merlot - 55 % Cabernet Sauvignon

Density: 6 700 vines/ha

Production: 45 hl/ha

Annual production: 35 000 bottles

AGEING

100 % high quality French oak barrels

5 different coopers

1/3 in new barrels, 1/3 one wine barrels, 1/3 two wines barrels

12 months of ageing

Light filtration before bottling

VINIFICATION

Late harvest at optimum maturity.

Sorting in the vineyard, sorting after de-stemming, no crushing, maceration, pumping and power cuts.

Long fermentation.

TASTING : (Wine Enthusiast)

Delicious, fruity wine with just a hint of restraint. The wine is juicy, bursting with black fruits, the structure well integrated

TASTING NOTES :

- **Bronze Medal** Concours des Grands Vins de France – Mâcon
- **Silver Medal** Concours Mondial – Bruxelles 2012
- **Noted 91 – 93** by Wine Enthusiast
- **Noted 16 / 20** by Decanter Magazine