

Ch Pougelon Beaujolais Villages

THE FACTS

COUNTRY: France

REGION: Beaujolais

APPELLATION: Beaujolais-Village

CEPAGE: 100% Gamay

WINEMAKING: Manuel harvest with a strict sorting both in the vineyard and cellar. Whole clusters (semi carbonic maceration). Alcoholic fermentation in concrete tank activated with natural yeasts. No sulfites added during the vinification process. A 10-day maceration before pressing.

AGING: Aging in concrete tank for 13 months.

THE STORY

The Descombe family is only the third owner of Château de Pougelon, located in Saint-Étienne-des-Oullières at the foot of Mont Brouilly. Built in 1662 by the de La Font family in the architectural style of the Henri IV and Louis XIII periods, the château has a long history of wine and winemaking. Since acquiring the estate, the Descombe family has worked to restore it to its former grandeur, renovating the château and outbuildings while expanding the vineyards beyond the original Beaujolais-Villages sites to parcels across the region. Today, Château de Pougelon has earned numerous national and international awards and stands as a flagship estate for the Descombe family's Beaujolais wines.

THE ADJECTIVES

OVERALL: Bright, fruit-forward with classic Beaujolais freshness

AROMAS / FLAVORS: Fresh cherry, raspberry, violet, light spice, soft earth

MOUTHFEEL: Juicy and smooth with soft tannins and lively acidity

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: Casual bistro fare and simple pasta dishes

