

Château Ponzac

France - Cahors - Carnac-Rouffiac



CHATEAU PONZAC CAHORS

100% Malbec

Production area: Carnac-Rouffiac

Terrain: mix di terroir del Causse con plateau argilloso-calcareo

Harvest: mechanics

Vinification: 21 days of temperature-controlled maceration (28°C) to give Malbec the right concentration

Refinement: Concrete, steel and oak wood. Final bottling in June

Color: slightly purplish specific to Malbec

Fragrance: very complex, suave nose on fruit and a touch of sweet spices, balanced

Flavor: Round and sincere with loose tannins and peppery, blackberry notes

Alcoholic Grade: 14% vol



Ownership/Founders Matthieu & Virginie Molinié

Start of Activity 2000

Vitiviniculture Organic

Hectares 22

Bottles produced 80.000

On the one hand, Matthieu, heir of a family of winemakers since the 18th century, who decides in young age to devote himself to vines and wine, reorganizing the family property and looking for the diversity of the individual terroirs. On the other, Virginie, great-granddaughter of vigneron, born near Saint-Emilion, who dedicated all her energy to the world of wine. The personal and professional union between the two has given the birth of Château Ponzac in the land where Malbec was born. The property also has vines of chenin and viognier but malbec is the grape variety that most represents this small producer, perfect icon of Cahors.