

Château Ponzac

France - Cahors - Carnac-Rouffiac



MAINTENANT OU JAMAIS CAHORS
95% Malbec, 5% Merlot

Production area: Carnac-Rouffiac

Terrain: miscela calcarea marnosa di terroir causses

Harvest: mechanics

Vinification: 12 to 15 days of fermentation at 22°C to preserve the freshness and crispness of the fruit

Refinement: in steel for 8/10 months and final bottling in June

Color: pure red

Fragrance: red fruits in jam

Flavor: Fresh notes of blackcurrant ending with a slight violet sensation

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.