

# Château Ponzac

France - Cahors - Carnac-Rouffiac



CHÂTEAU  
PONZAC

MAINTENANT OU JAMAIS CAHORS

95% Malbec, 5% Merlot

**Production area:** Carnac-Rouffiac

**Terrain:** miscela calcarea marnosa di terroir caussesi

**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.