

Product code: 4388

CHÂTEAU POUGET 4ÈME CRU CLASSÉ, MARGAUX, BORDEAUX, FRANCE, 2008



Producer Profile

Viticulture

The soils here are mostly gravel, with some sand. Vineyards extend over 10 hectares and the average vine age is 42 years.

Winemaking

Manual harvesting with a sorting table to ensure only the best bunches make it into the wine. 18 months in barrel, with 90% being new oak.

Tasting Note

Rich with excellent balance, this is a remarkable wine with elegant and complex aromas. Full bodied on the palate, but still clean, sharp and fresh with an intense and lengthy finish of rip and noble tannins.

Food Matching

Duck, red meat and cheese.

Technical Details

Varieties:

Cabernet Sauvignon 64%

Merlot 31%

Cabernet Franc 5%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 8 x 75cl

Oak Treatment

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: 85