



Wijnfiche

**Château Dutruch Grand Poujeaux –  
37,5 cl | Moulis  
France (MOULIS) – 2019**

**Vinification**

Château Dutruch Grand Poujeaux is produced from grapes grown on the property's old vines. The grapes are harvested by hand at optimum maturity to preserve the natural acidity of the berries. The result is a fresh, well-balanced wine that is pleasant to drink and has a great capacity for ageing. The wine is then aged in French oak barrels for 12 months. 1/3 of the barrels are new, 1/3 are one year old and 1/3 are two years old. While the woodiness of the French oak is essential because it brings precision and tannic structure, it is essential for us that it is only a support for the expression of the wine and not the opposite.

**Taste**

In its youth, Château Dutruch Grand Poujeaux presents aromas of fresh and crisp red and black fruits, with subtle toasted and roasted notes. The palate is smooth, fresh and precise. The tannins, present but well integrated, are of great persistence. With age, the aromas evolve towards truffle, animal and menthol notes. We advise you to wait at least 3 to 5 years, but the ageing potential can be impressive depending on the vintage

**Food pairing**

Lamb | Steak | Game - deer

## General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18° C

Taste profile: Complex with firm tannins

