



2006

# CHÂTEAU DE POCÉ TOURNAINE AMBOISE AOC

**BOTTLED:**

At the château.

**GEOGRAPHICAL LOCATION:**

Situated on the north bank of the Loire facing due south.

**SOIL TYPE:**

Siliceous clay limestone.

**SIZE OF THE ESTATE :**

35 Ha.

**YIELD/ ALCOOL%:**

40 Hl/Ha. /13.5% Alc. Vol.

**GRAPE VARIETY:**

Chenin blanc.

**VINIFICATION:**

Large effort is put into the primary fermentation, maceration and cold stabilization. 50% of fermentation takes place in 225-litre barrels and 50% in vats. Maturing on lees totals 6 months.

**CHARACTER:**

Beautiful on the nose with apricots and peaches along with citrus fruits and white flowers (lime tree and honeysuckle). Generous, ample and exquisite on the palate, with notes of mandarin. GOLD MEDAL MACON 2007

**STORE:**

8 years.

**FOOD/WINE COMPLIMENTARITY:**

Fish in a sauce, grilled or roast white meat.  
Serve at 10°C.