

BORIE-MANOUX

Château Poumey

PESSAC LEOGNAN

2020

The origins of Château Poumey date back to 1720, when it was owned by Jeanne-Thérèse de Pomiers, whose husband was an equerry and adviser to the King. The present building was built by an English merchant based in Bordeaux, René Al-fred Morton. He reconstituted the vineyard in 1871. In 1988, the town of Gradignan bought Château Poumey, the last wine-producing property in the commune. In 1995, it entrusted the operation to Château Pape Clément, a Graves cru classé. Since 2020, it is the Domaine de Chevalier, Cru Classé de Graves in Léognan, which ensures the destiny of this vineyard on behalf of the town of Gradignan.



VINEYARD

SOIL :

Gravel soils on a clay-gravel subsoil

GRAPE VARIETY :

50 % Cabernet Sauvignon

50 % Merlot



WINE MAKING PROCESS

Vinification in temperature-controlled vats. Aged in French oak barrels, fine grain, for 16 months.



TASTING

The colour is inky, bright and brilliant. The nose is intense and sweet. Beautiful Cabernet Sauvignon aromas (spices, violets, blackcurrant) envelop the ripe red and black Merlot fruit (Bigarreau cherry, blackberry, Ente plum). On the palate this wine is round, fleshy, powerful and has a serious tannic structure. However, these tannins, well coated with fruity flesh, make it possible to perfectly appreciate this wine, even very young. The balance and precision of the flavours are accompanied by an exquisite finish. This immediate capacity for pleasure in no way commits the future of this wine which will certainly be at its best between 5 and 10 years. 2022-2030 at 17°C.

BLEND 2020 :

55% Cabernet Sauvignon

45% Merlot



MATCHING WITH FOOD

To be enjoyed with red meat (beef fillet, entrecote), poultry (guinea fowl, chicken), or game (pheasant).



BORIE-MANOUX
GRANDS VINS DE BORDEAUX

88 Quai de Bacalan 33300 Bordeaux

Phone: + 33 (0)5 56 00 00 70

Website: www.borie-manoux.com

