

# DOMAINE DU HAUT-PONCIÉ MOULIN À VENT «ROCHE GRES»

## WINEMAKER

Patrick Tranchand

## WINE REGION

Beaujolais



## STORY

Patrick Tranchand has managed the domain Haut-Poncié since 1994, left to him by his father. This land has been in the family heritage since 1960. Patrick's passion is to accentuate and express the unique terroir of this region.

## VINEYARD

The vineyard is located between the slopes of Beaujolais and the Maconnais, stretching over 17.5 acres. There are roughly 3,200 vines planted per acre, with averaging at 75 years old. The Roche- Grès plot is planted on red granite soils with lines of iron rich minerals. It sits at 300m in elevation with a south-east exposure.

## VINIFICATION

This wine sees an extended maceration of 18 days. Following fermentation, the wine then ages for 12 months in wooden vats and neutral oak barrels.

## TASTING NOTES

Generous and rich in the palate, deep red fruity flavours and complexity.

## FOOD PAIRING

Pairs harmoniously with braised meat or game, wild boar or bird, and goat cheese.

## QUICK FACTS

### VARIETY

100% Gamay

### PRODUCTION

440 cases

### AGING

Wood Vats & Oak Barrel

### FARMING

Sustainable agriculture

### OTHER WINES FROM THIS ESTATE

Fleuris «Poncié»

