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Domaine de Moulin-Pouzy

Classique



VINTAGE 2021

REGION South-West

APPELLATION Bergerac

ALCOHOL

INFO

VARIETAL 90% Sauvignon Blanc

12.50%

10% Semillon

TERROIR Clay & limestone south / south-west

54 Ha (133 Acres) total vineyard, 5 Ha (12.35 Acres) within 5 plots, devoted to "Classique" Bergerac Sec.

Vinification & aging up to 6 months in thermo-controlled stainless steel tanks

0.2 Grs Residual sugar / L

HVE 3 farm certified having high environmental value. 3rd year **Organic Conversion**

About the Estate:

Domaine de Moulin-Pouzy has been the historic property of Castaing's family since 1898. Fabien Castaing is the 5th generation to perpetuate traditions and family's values which are: love of the terroir, respect for the environment and winegrowing know-how.

"At first, my ancestors acquired one hectare of vines for good care given to a neighboring owner. However, the winegrowing adventure of this old Moulin-Pouzy water mill really began after the 2nd World War, when a family member had the crazy idea of transforming the polyculture into monoculture and selling their wine by bike!" Fabien Castaing

Today, the estate covers 54 Hect. (133 Acres) of vines in Cuneges (South-West of Bergerac), cultivated through organic farming and certified High Environmental Value 3 (using geobiology and bioenergy approaches in the vineyard as well as in the winery) and Chateau de Moulin Pouzy wines will be certified Organic 2023 Vintage.

More to come

Tasting Notes:

Clean, very aromatic, fresh & crisp, on citrus fruits and exotic notes (lychees), with mineral and anise hints. Very serious length delivering South-West floral accents, remaining so refreshing.

Food Pairing:

Aperitif, grilles fish, seafood, goat cheese.

Press Review:

Soon to come

2020 Vint. "Clear gold crystalline color. Bright nose on citrus fruits, blackcurrant bud and exotic touch. Fresh, aerial and tonic palate, with crunchy perfumes of a nice intensity. Delicate and fine wine to pair with shellfish." GOLD Medal Gilbert & Gaillard