

THE
OXFORD
WINE
COMPANY

Château Poulvère Monbazillac, Cuvée Prestige

£19.99



Vintage: 2013

Bottle Size: 75cl

Alcohol %: 12.5%

Country: France

Description: The top Monbazillac from Chateau Poulvère, this Cuvée Prestige is Bergerac's answer to Sauternes and is made with Sémillon, Sauvignon Blanc and Muscadelle. The grapes for the Cuvée Prestige from Château Poulvère undergo noble rot, adding marmalade notes to the pear aromas. A year spent in oak barrels contributes vanilla flavours. This is an nectar to be savoured.

Cepages: Semillon

Group: French Country

Sub group:

Colour: Sweet

Closure: Cork

Producer:

Website: <http://www.poulvere.com/>

Organic/Bio Status:

Food / cocktail match: This superb Cuvée Prestige is a fantastic match with Foie Gras and blue cheese (especially Roquefort due to the cheese's salty creaminess) - delicious!

Food / cocktail recipe:

Press "The Borderie family has been established at Chateau Poulvère since 1923 and their estate comprises 54 hectares of Monbazillac, 12 hectares of Pécharmant and 38 hectares of Bergerac, allowing them to make a variety of styles. This is the one of the very best estates in Bergerac without doubt" - Neal Martin, Wine Critic and Author.

Awards Gold Medal - General Agricole Paris

Other Info: Located below the castle of Monbazillac, most of Poulvère's vineyards

cover 104 hectares, 50% of which is Monbazillac AOC, and are grown on clay and silica slopes flowing gently down to Bergerac and the Dordogne valley.

The Borderie family has lived here since Jean Borderie acquired the property in 1923. Nowadays fourth generation Frédéric Borderie runs the estate and is involved in pursuing every aspect of the wine growing and production with loving care.

Monbazillac is sometimes referred to as 'poor man's Sauternes', and this is not exactly fair. Although it may not have the reputation of that mighty region, it produces wines nearly as richly textured and flavoured, and is much better value!