

Château Ponchemin

Cuvée Emma et Alexia

AOP Bordeaux - 2020 - **RED**

PRESENTATION

"The property is located on three parts of land; the bridge (pont), the path (chemin), the mill (moulin), that gave their name to the Château. The house used to be a mill. I always wanted to become a winegrower, even when I was eight years old, even though my parents were not working in this branch. It's a passion. I inherited my grandparent's house in 1990, with 1,50 ha of vines; today I have 17 ha and have just been sustainable agriculture certified. From my vines, I have the second highest point of view, just after the Launay hill. The road of St Jacques de Compostelle passes just in front of my house. My goal is to pass on my heritage to my two daughters, Emma & Alexia to whom I have just dedicated my last wine." Christophe Betin

THE WINE

VARIETALS: Merlot 65%, Cabernet sauvignon 35%

WINEMAKING / AGEING: Traditional winemaking, ageing in French oak barrels.

TASTING

Boasting a beautiful ruby hue with garnet highlights, the Alexia & Emma cuvée from Château Ponchemin seduces with its complex bouquet of toasted aromas, ripe red fruits, and delicate spices. Generous on the palate, it delivers bold aromatic richness and lasting elegance - a wine of true character, perfect for discerning enthusiasts.

SERVING / FOOD PAIRINGS

SERVING: Serve at 16°C.

FOOD PAIRINGS: This wine pairs beautifully with saucy dishes and grilled meats, making it an ideal choice for refined yet hearty meals.

