



# CHÂTEAU POMYS

SAINT ESTÈPHE  
CRU BOURGEOIS SUPÉRIEUR

An important estate in the 19th century when owned by such historical Bordelais families as the Estournels and the Ginestets, Château Pomys is situated in the heart of the Saint-Estèphe appellation at the north end of Bordeaux's celebrated Médoc.

The Arnaud family acquired Château Pomys in 1951. At that time Pomys consisted of a few buildings and the disparate smattering of vineyard parcels that had survived a century of fracturing property transactions. Thrilled by the history of the property and passionately committed to recovering the greatness of the estate, The Arnaud family was eventually able to acquire the castle and its outbuildings, painstakingly restoring the structures before converting them into a four-star hotel and a gourmet restaurant, as well as cellar facilities, offices and a reception hall for the wine business.

With the help of his children, current owner François Arnaud manages both the vineyard culture and the vinification of Château Pomys. The vineyard was classified as a Cru Bourgeois Supérieur in 1932 and currently has 12 gently sloping hectares of deep clay and gravel planted to Cabernet Sauvignon (60%), Merlot (30%) and Cabernet Franc. At a density of 7400/hectare, vines averaging 25 years of age are trained in the traditional Médocain fashion: low head "cot" pruning, 6 – 8 short branches with 2 – 3 buds each on low trunks. Juice yields average 50 hl/ha.

The grapes are manually harvested, rigorously selected, and entirely de-stemmed prior to fermentation. After a lengthy maceration with frequent pumping and careful temperature-controlled fermentation (to protect the freshness of the fruit), the Grand Vin is aged for at least 12 months in oak barrels (up to 30% new, depending upon the vintage). The wine is fined with albumin (egg white).

A traditional approach in the vineyard aligns well with the estate's modern winemaking and aging facilities, translating and enunciating the unique character of the property.

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## CHÂTEAU POMYS St. Estèphe *Cru Bourgeois Supérieur*

Powerful and full-bodied with a profound depth of fruit, simultaneously elegant and generous on the palate. Although impressive at first release, Château Pomys typically benefits from a decade in cellar. *Ruby; rich and ripe fruit scents dominated by black currant; powerful and generous yet quite fine.* This splendid Saint-Estèphe is an excellent companion to red meat and game, fantastic with rich meats like as goose, duck, and squab.

*Thank you for your time and for your interest in Connoisseur wines.*