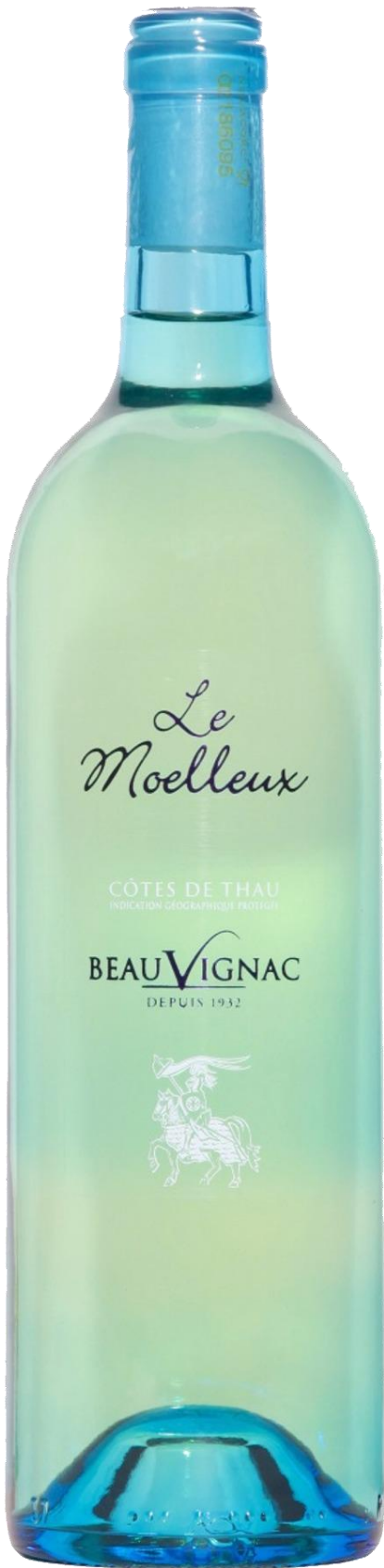




LES COSTIÈRES DE POMÉROLS BEAUVIGNAC

Le Moelleux Colombard / Picpoul

France – Languedoc-Roussillon – Côtes de Thau IGP



ABOUT LES COSTIÈRES de POMÉROLS

Founded in 1932, this Cave Coopérative is located in the top commune of Pomérols, between the garrigue of Pezenas and the sea dominated by the Mont St Clair in Sète. The members control 1,200 hectares (2,964 acres) of vineyard land, of which 330 hectares (815 acres) is Picpoul de Pinet. The Pomerols vineyards stretch over vast sun-drenched terraces of clay/calcareous soils. They produce Piquepoul, Chardonnay, Viognier, Sauvignon Blanc, Terret, Merlot, Cabernet, Syrah, Grenache, Cinsault and Carignan.

ABOUT THE WINE

Le Moelleux comes from vineyards planted on clay and limestone hillsides called "costières" bordering the Etang de Thau and overlooking the Mediterranean Sea. This coastal lagoon is situated between the port of Sète and Cap d'Agde.

Intense aromas of citrus fruit, ripe exotic fruit and fresh verbena. Ample, generous and well-balanced on the palate with refreshing lemon and litchi flavors.

Appellation	Côtes de Thau IGP
Varietal(s)	60% Colombard and 40% Picpoul de Pinet
Vinification	Grapes are harvested at night at full maturity between 12 degrees and 13 degrees C. Skin-contact maceration for several hours during the filling phase of the pneumatic press. Clarification process carried out for 48 hours under cold conditions (at 8 degrees C). Slow, temperature-controlled fermentation (at 15 degrees C). Alcohol fermentation is stopped at 10.5 degrees C by filtration in order to retain some residual sugar.
Soil Type	Clay & limestone
Viticultural Practices	Sustainable
Food pairing	lightly cooked foie gras, fromage frais, dessert and cakes
ABV	11%
Size	12/750ml
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