

LES COSTIÈRES DE POMÉROLS



WINERY : Les Costières de Pomérols

APPELLATION : AOP Picpoul de Pinet

GRAPES VARIETIES : 100% White Piquepoul

WINE PAIRING : Fine with seafood, and an excellent match with a vegetarian dish, pastas with creamy sauce, sushi or simply as an aperitif. TO BE SERVED : 10°C

SOIL :

Clay and limestone soil just a few kilometres from the reputed Etang de Thau (salted water lagoon) overlooking the Mediterranean town of Sète.

VINIFICATION :

Grapes are harvested at 12°- 13° maturity

Skin maceration for several hours

Selection of drained juice after undergoing pneumatic pressure.

Cold double decantation

Thermoregulated fermentation at 16°

No malolactic fermentation.

TASTING NOTES :

Pale straw colour. Upbeat freshness. Lemony zing and subtle floral whiff of ripe, juicy pears. Bone-dry and crisp, fruit and zippy acidity in balance.