



LE JADE VIOGNIER

Les Costières de Pomérols

France – Languedoc-Roussillon – Côtes de Thau IGP

ABOUT LES COSTIÈRES de POMÉROLS

Founded in 1932, the 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 Sete. The members control 2,100 hectares (5,189 acres) of vineyard land, of which 450 hectares (1,112 acres) are Picpoul de Pinet. The Pomerols vineyards stretch over vast sun-light terraces with clay/calcareous soils. They produce Piquepoul, Chardonnay, Viognier, Sauvignon Blanc, Terret, Merlot, Cabernet, Syrah, Grenache, Cinsault and Carignan.

ABOUT THE WINE

The wine comes from sun-drenched vineyards planted on the best terroir - specially selected for its physical and geographical characteristics - on clay and limestone hillsides called "costières" (coastal region). The vineyards are only a few miles away from the Etang de Thau, a coastal lagoon that is situated between the port of Sète and Marseillan.

The color is a wonderful brilliant yellow with pearl tints. Intense and seductive aromas of ripe fruits, especially apricot, and floral notes with a hint of rose petals. The texture is very harmonious, generous, round and long. The finish is long and balanced with a good freshness.

Appellation	Côtes de Thau IGP
Varietal(s)	100% Viognier
Vinification	Grapes at picked at night at slightly advanced maturity. Skin-contact maturation for several hours. Pneumatic pressing. Cold Settling for 48 hours at 8° C. Temperature controlled fermentation (16° C). Aging in vats on fine lees with restricted stirring of lees. No malolactic fermentation. Part of the wine was vinified with oak chips.
Soil Type	Clay & limestone
Viticultural Practices	Sustainable
Food pairing	Perfect as an aperitif, or great with richer dishes like langoustines, smoked or marinated salmon. Serve it also with a broccoli and Roquefort soup or for dessert with a mango and pineapple tarte Tatin.
Size	12/750ml
UPC	7 84585 01519 1

