

Beauvignac Le Moelleux Colombard / Picpoul

Les Costieres de Pomerols

France - Languedoc-Roussillon -

Produced from Colombard and Picpoul grapes planted on ancient terraces called 'Costières' - overlooking the Thau lagoon and the Mediterranean sea. 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.

Specifications

Appellation	
Varietals	60% Colombard and 40% Picpoul de Pinet
Agricultural Practices	Sustainable
Soil type	Clay and limestone
Vinification	Made from 60% Colombard and 40% Picpoul de Pinet. > 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.
Pairings	light-cooked foie gras, fromage frais, desserts and cakes.

