

## 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

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

