

POUJOL-LACOSTE

IGP Cévennes – White

Poujol Lacoste, in red and white, was the first parcel selection from Cave St Maurice. These two wines have become emblematic for all of the cooperators of the winery but also for the consumers who rate them highly. Poujol Lacoste brings a feeling of belonging and sense of pride of being a vigneron. Even if these wines come from specific parcels, it's everyone's wine!



Soil: Sand on bed of gravel

Variety: Viognier

Age of Vines: Parcel Selection 20 to 50 years old



Vinification: Destemming and crushing, direct pressing, both fermentations in new oak barrels



Ageing : 75% aged 6 months in new oak barrels

ABV: 14% vol

Yield: 60 hl/ha



- Visual Aspect:

Gold with tints of white gold

- Nose:

Citrus, sweet mandarines, abricot and kiwi

- Palate:

Attack is voluptuous, lemony freshness on the finish



Food Pairings:

Audacious combinations, aged cheeses, chocolate, veal, pork and fish



Service Temperature: 12-14°

Conservation : 2 to 3 years

