

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

Varieties: Viognier

Age of Vines: 20 to 40 years old



Vinification: Destemming, direct pressing, partially

vinified in barrels, maloactic fermentation



Ageing: 75% aged 6 months in new oak barrels

ABV: 12,5% vol Yield: 60 HI/ha

Visual Aspect:

Gold with tints of white gold



Citrus, sweet mandarines, abricot and kiwi

Palate:

Nose:

Attack is voluptuous, lemony freshness on the finish



Food Pairing:

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



Service Temperature: 12-14°

Conservation: 2 to 3 years











2014

2014

2014

2015

2015

2016