

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 Hl/ha

**Visual Aspect:**

Yellow color, green tints



**Nose:**

Aromas of candied fruit and verbena

**Palate:**

Voluptuous attack. Final full of freshness. Aromas of poached pear and candied lemon



**Food Pairing:**

Pair with ripened cheeses, white meat in sauce and fine fish



**Service Temperature:** 12-14°

**Conservation:** 2 to 3 years



2014



2014



2014



2015



2015



2016



2018