



POUJOL LACOSTE

IGP Cévennes - White

Poujol Lacoste, in red and white, was the first parcel selection from Saint-Maurice, le Piémont des Cévennes. 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: partially aged 6 months in new oak barrels

ABV: 13,5% vol

Yield: 50 Hl/ha

Visual Aspect:

Yellow color with gold tints



Nose:

Aromas of candied fruit and pastries.

Palate:

Voluptuous and buttery attack. Final full of freshness. Aromas of apricots and vanilla.



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