

COSTIERES DE POMEROL LE MONTALUS BLANC IGP



50% Terret Blanc, 50% Colombard. The color is pale and crystal-like with green tints. Crisp aromas of lime and grapefruit. The palate is very light and fresh with flavors of peach, apple, and a zesty lemon finish. This is a refreshing, versatile wine to be enjoyed on all occasions.

This wine comes from vineyards planted in clay and limestone on sun-drenched hillsides called 'costières' (broad terraces) near the Etang de Thau - a salt lagoon which is home to oyster farming, situated between the port of Sète and Cap d'Agde. The grapes are picked at maturity. The grape juice is drained off during the filling phase of the pneumatic press. Selection of juice under inert gas. Cold settling for 24 to 48 hours. Temperature-controlled fermentation. Matured in stainless steel tank.

Just west of Montpellier on the Mediterranean coast of France lies the picturesque 'Etang de Thau'. Overlooked by the city of Sète, it stretches as far as Agde to the west. If you travel inland from the Etang de Thau, you cross the 'costières' that characterize the local landscape. This limestone plateau faces full south and is covered not just with 'garrigue', or pine brush, but also vineyards. This is the home of co-operative winery Les Costières de Pomerols. Founded in 1932, Les Costières de Pomerols is one of the largest Cave Co-ops of Southern France, producing two million bottles per year. They boast state of the art vinification and bottling.

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Tasting Note:

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Shelf Talker:

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