



A FAMILY STORY

In the family, nothing starts nor finishes without a meal. Every occasion is an opportunity to share, from harvest breakfasts to barbecues in the vineyard with our visitors.

The highlight of every week at our vineyard is Wednesday lunchtime, where tradition brings children and grand-children all together at the grand-parent's home, at 12h30... on the dot!

MERCREDI 12H30 WHITE

Label: Pays d'OC IGP CL: 75 cl Alcohol content: 13 %

Varietals: 40% Grenache blanc, 30% Macabeu, 30% Chardonnay.

Vineyard: On the hillsides of the "Balcony of the Aude", a geological amphitheatre leaning onto the Montagne Noire, our sandstone and clay soils express the natural environment of the aromatic plants and garrigue that surround the vines through a velvety roundness, characteristic of our terroir.

Vinification: Pressed juices from a night-time harvest. Cold fermentation at controlled temperatures.

Tasting: Beautiful pale gold with green reflection. A broad, well-balanced wine with a vivid and expressive character. Notes of jasmine, grapefruit, white peach, quince, and almond. On the palate, well rounded and fresh with a light salty note on the finish.

Pairing: A Caesars salad, sautéed little mullets as well as chanterelles with cream, or a fresh goat cheese. Also, very pleasant to celebrate the joy of a reunion. Serve between 10°C and 12°C.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.