DOMAINE
PUJOL

SAINT FRICHOUX - A FORMER FISHING VILLAGE

On the foothills of the Montagne Noire, in an amphitheatre overlooking the Mediterranean, the soils at our focal point in Saint Frichoux still hold memories of a salty sea. Always looking to bring balance to our soils, we are learning once again how to use the canals, just as in times gone by.

We are the 5th generation humbly taking on the role of winemaker. Under the nickname of "Freshwater Mariners" we gladly accept both the image and the idea.

MARINS D'EAU DOUCE WHITE

Label: Pays d'OC IGP | CL.: 75 cl | Alcohol content: 11,5 % | Ready to drink: 1-2 years

Varietals: Vermentino, Chardonnay, Sauvignon.

Vineyard: Along the valleys of the Resclauze and Ruchol, our Protected Geographical Indication vines grow on sandstone marl soils. The two rivers flow into the former Marseillette lagoon, which was drained and used for cultivation from the 19th century. This is where the freshwater mariners name comes from.

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

Tasting: Beautiful pale gold colour with a greenish hue. A flinte nose opens up to aromas of passion fruit and grapefruit. The delightfully fresh palate evolves towards white fleshed fruits, lemon and grapefruit. A lively wine, with a beautiful hint of saltiness to finish.

Pairing: A perfect partner for all types of shellfish, goat's cheese, green asparagus.

Serve at around 11°C.

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Alcohol abuse is dangerous to your health. Enjoy responsibly.