

PUECH COCUT



DOMAINE

TASTING NOTE

Domaine Puech Cocut Chardonnay

Specifications :

Blend: 100% chardonnay

Alcohol: 14.5 % par volume

Type : IGP Pays d'Oc

Residual sugar: 0.8 g/l

Yield: 40 Hl/Ha

Soil: pebble stones, clay and chalk slopes covered with marine fossils

Age of the vines: 20 years

Vinification:

Each parcel is fermented separately. Skin maceration after destemming, fermentation at 16°C during three weeks. One month of aging on lees with stirring.

Tasting notes:

Shiny golden yellow color. Complex and generous, the nose evokes white flowers. The smooth mouth is elegant with a touch of pear and exotic fruits. Subtle perfumes of fresh almonds gives a remarkable and persistent finish.

Wine and food pairings:

It could compliment to perfection some « beignets de fleurs d'aubergine au safran ».

Very good with fish or a goat cheese, or just as an aperitif...

