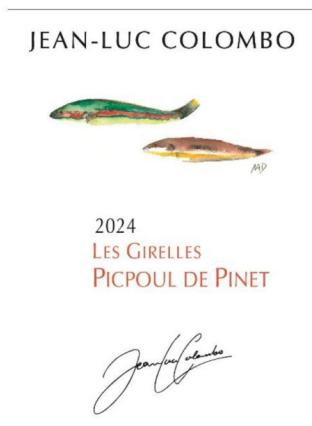


VINS JEAN-LUC COLOMBO

Les Girelles

(The Rainbow Wrasses)

Picpoul de Pinet



Grape varieties:

100% Picpoul Blanc.

Terroir:

Light stony limestone soil on a plateau surrounded by pine forests and overlooking at the lake of Thau. Mediterranean climate and vegetation (thyme, lavender, live oaks, pine trees...) with maritime influences.

Vinification:

Vinified traditionally, with a long fermentation at low temperatures followed by quick bottling to preserve its freshness and fruit.

Tasting notes

Color:

A bright yellow colour with green highlights.

Nose:

Lively with aromas of citrus and white-fleshed fruit

Palate:

A good structure with a grapefruit end citron attack, followed by notes of acacia on the finish, maintaining a lovely salty backbone.

Service:

To be drunk in its youth.
Serve chilled to 12°C/54°F.

Food matches:

Pairs well with small fried fishes, goat cheese or with a seafood platter shared with friends!