

Alo Vert Impérial

Region:
AOP Languedoc
Grapes:
Picpoul, Roussanne
ABV:
12.0%

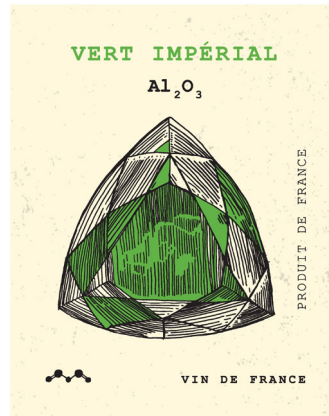
What:

A saline and captivating blend of Picpoul and Roussanne with hints of white flower.

Where:

From near Pezenas, nestled close to the Thau lagoon, where the soils are a mixture of garrigue and limestone. The terroir gives fruit in this small blend diverse flavours, while the maritime influences keep the acidity high and the palate fresh. An equal blend of 50% Piquepoul and 50% Roussanne. The grapes are fermented in stainless steel at low temperatures to maintain their freshness. The wine is then aged for 6 months on fine lees for complexity and texture

Barcode:
3430560015850
Sales Info:
750ml , Case 12 , 31.57 lb.
Palletization:
70 Cases / 5 Layers



Food Pairings:

Enjoy with duck confit or roast shoulder of lamb. As a vegetarian option lentil and bean stew would compliment the wine just as well. As the winemaker, Guillaume says, it's a "must taste" wine!

Tasting Note:

The zippy, fresh green fruit and citrus of the Picpoul, combines wonderfully with the delicate herbal notes of the Roussanne. The nose of white flowers is lifted by a bright, lively acidity on the palate, giving a wonderfully refreshing, almost thirst-quenching wine.

