

# Beauvignac Le Moelleux 2016

## COUNTRY

France

## REGION

Languedoc

## PRODUCER

Beauvignac

## ABV

11

## GRAPE VARIETY

Piquepoul

## TASTING NOTE

A very unusual Piquepoul, medium sweet but still with the lovely lemon citrus and acidity and body you'd expect. The nose is clean and crisp, with notes of citrus and exotic fruit. A generous mouth feel is balanced by perky acidity with a fresh, lemony finish.

## BACKGROUND

Fashionable dry white wine grape now in a sweet style - fascinating! This wine comes from vineyards planted on sundrenched slopes in the Mediterranean garrigue near the Etang de Thau, a coastal lagoon near Marseilles. The garrigue is the name given to open scrub land made up of low-growing, dwarf bushy shrubs including holm oak, juniper, broom and wild herbs such as rosemary, thyme and sage.

## WINEMAKING

The fermentation is stopped by filtration to leave some residual sugar (26g/l) giving a fresh sweet style.

## FOOD MATCH

Perfect as an aperitif, or with foie gras, mature cheese and pastries eg goat cheese tarts. Also works well with sweet patisseries such as French apple tart. Versatile.

