



Vin de Pays d'Oc

Rouge (red)  
Rosé  
Chardonnay  
(blanc / white)

#### Rouge Rosé

Malbec 50 % Syrah 25 % Grenache 25 %  
This multi varietal cuvée results from a skilled blend  
in the search of harmony.  
Each varietal is vinified separately,  
then blended in February.

A complex nose of black berries, coffee , violettes.  
Round and supple on the palate.

Carignan 30% Cinsault 50% Syrah 20%  
Harvest at the end of the night.  
Destemming. Bleeding 6 hours after.

Settling of the must at a temperature  
of 16/18°C. 24 hours decanting.  
A nice pale rose petal colour.  
A delicate nose, fruity and mineral.  
A fresh mouth of redcurrant. Rich and persistent.

#### Chardonnay

100% Chardonnay  
The grapes are harvested at night, and freshened as soon as they are vatted.  
Fermentation at 14°C, stirring of the lies. A few hectolitres ferment in barrel.

Pale straw colour. A nose full of primary aromas. Exotic fruits and citrus notes.  
Rich and fleshy on the mouth. A good length.

PUJOL  IZARD

8 bis, Avenue de l'Europe - F 11800 SAINT FRICHOUX,  
Tél: +33 (0) 4 68 78 15 30 Fax +33 (0) 4 68 78 24 58  
Email : info@pujol-izard.com - Web : www.pujol-izard.com

Alcohol abuse is dangerous for health : consume with moderation