

F A M I L L E
CROS-PUJOL
SAVOIR-FAIRE VIGNERON DEPUIS 1877

WHAT THE SOIL HAS TO SAY...

While Languedoc was one of the first regions in Gaul to be planted with grapevines under the influence of the Roman Empire, it is also showing one of the most diversified types of soils: terraces of smooth, round pebbles, sandstone or marl; calcareous or schist; clayish soils, pudding-stone, sandy soils; basaltic, etc. So many assets, which give Languedoc wines their special characteristics.

The Cros Pujol family seeks to express this diversity in its selection of wines, guiding you as you explore these special traits.

Between AOP and IGP, the Cros Pujol family offers a greatly varied selection: wines evocative of the soils they come from, oriented toward generations-old winegrowing traditions or more modern wines, aimed at the new wine drinkers and international tastes.

...DIFFERENT WINES FOR DIFFERENT OCCASIONS

Producers since 1877, we have sought to bring out the essence of the very best Languedoc appellations in our blends, playing on the different characteristics of the selected soils. This means we give wine lovers an offering that is simple, high-quality and adapted. A cross-section of wines made possible by the fifth generation of Pujol family knowhow, whose guiding principles are: be demanding, and be bold.

THE CROS PUJOL FAMILY

Behind these signature wines stands a family guided by an ideal of wines with authenticity. With the service and friendliness of a small-sized company, Fabien, France, Jean Louis and their team always keep a close eye on the quality of their wines and services.



Represented in Ontario by Abcon Wine

ROSÉ LES VIGNES

2021

GRAPE VARIETIES: Cinsault and Grenache.

SOIL: Lithochromes on lacustrine calcareous marl.

VINIFICATION: Direct pressing followed by static clarification. Controlled-temperature fermentation.

AGEING: This wine, aged in tanks on fine lees, is bottled during the winter.

CELLARING: An aromatic wine to be drunk in its earlier years.

TASTING: A wonderfully refreshing Rosé wine with strawberry, red currant jelly and melon on the nose. Delicious fruit with good structure on the palate.

FOOD PAIRINGS: To be drunk for simple pleasure, or well-chilled as an aperitif with starters and charcuterie. Will go marvelously well with exotic or spicy cuisines, including curries, rice dishes and vegetarian meals. Pairs well with white meats, salads, fish and shellfish.



www.AbconWine.com 416-477-2611