



PIERRE
LECAT
COGNAC

PINEAU DES CHARENTES

White



Gold Medal 2016
Concours Mondial de Bruxelles



Appellation: Pineau des Charentes
Aged 5 years aver. in oak cask
Alc. by Vol.: 17.5%

Grape Varietals:
Ugni Blanc, Folle Blanche, Colombard

Tasting Notes:

Citrus colour with gold hues
The nose is ample, round and rich with notes of dried fruits and grape eaux-de-vie.
Attack in mouth is balanced between sweetness and alcohol finishing on light candied fruit notes lightly oxydized. Harmonious and lasting palate.

Fresh and gourmet wine with a delicate structure, the Pineau des Charentes white pairs well with a plate of cheese (i.e. Gorgonzola, aged Cheddar) as well as an aperitif or after diner drink.
To serve chilled.

Bottle 750ML \$ 18.30
Case of 6 Btles \$109.80
Discount \$4/CS on 6 CS