


















VIGNOBLES DESPUJOLS

\$24.35

* Suggested retail price

Château Coulac
Sainte-Croix-du-Mont
2016

	Product code	180166
	Licensee price	\$21.14
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Sainte-Croix-du-Mont
	Varietal(s)	Sémillon 90 %
	Varietal(s)	Muscadelle 10 %
	Alcohol percentage	13.1%
	Colour	White
	Sugar content	55
	Closure type	Cork
	À boire	Aging 15 to 20 years

ABOUT THIS WINERY

In 1989, Guy Despujols traded his career in electronics to live out his innate passion for wine. Anticipating this future, he enrolled at the faculty of oenology of Bordeaux in 1982-1983 to take a CES in oenology, a CES in pedology and the DUAD (university degree in aptitude for tasting) with which he continues monthly. to cultivate experiences and discoveries in the field of wines and spirits.

TASTING NOTES

Shiny golden color. Notes of honey and candied fruit. Rich, ample and persistent, the palate offers a real aromatic explosion (exotic fruits, apricot, fig). Fleshy on the palate, with a touch of liveliness. The balance is perfect and gives this sweet white wine excellent harmony and good length on the finish, with very pleasant notes of barrel aging. Perfect as an aperitif and with foie gras. Serve at 5-6 °C

PRODUCT NOTES

Clay-limestone soil with limestone subsoil, temperate oceanic climate. Altitude of 800 meters. Age of the vines varies between 40 and 90 years.

PRODUCTION NOTES

<https://www.frechette.vin>
1130 rue Sherbrooke Ouest Bureau 1320
Montréal, QC H3A2M8
(514) 868-2020



FRÉCHETTE

VINS D'EXCEPTION

Late harvest, manual picking of grapes affected by "noble rot" or *botrytis cinerea* in several successive sortings. Vinification by light settling, then selection of yeasts. Fermentation at controlled temperature (18-20 ° C), then selection of the best vats. This wine is assembled and then regularly racked without aeration for a period of around 24 months, until light filtration before bottling.

