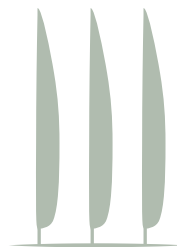


## HISTORY

Created in 1886 by Florentin Gal, the 15-hectare estate, located on the edge of the famous Pampelonne beach, was passed down through the generations to his son Lucien Gal, and then to his granddaughter Christine Coste Gal, who ran the estate for over 30 years. Today, her daughter Camille Coste is also following in the founder's footsteps, managing the family estate using organic farming methods.



# MAS DE PAMPELONNE

*Leon*

IGP MÉDITERRANÉE

## SOILS

Situated close to the Mediterranean Sea, the vineyards benefit from a terroir composed mainly of sand with excellent drainage capacity. The climate is Mediterranean, with exceptional sunshine. The strong maritime influence and the mistral wind are ideal for ripening the grapes under optimum phytosanitary conditions.

## VINIFICATION

The grapes are harvested exclusively by hand. The juices are extracted slowly and gently, and temperatures are controlled to preserve the wine's freshness. Alcoholic fermentation takes place in temperature-controlled stainless steel vats.

## VARIETIES

- 50% Sémillon (planted in 1978)
- 50 % Rolle (planted in 2018)



## CONTENANCE

75cl | WHITE |



## TASTING NOTES



A luminous, limpid colour.



Elegant, with notes of exotic fruit and citrus.



A round, mineral white with long-lasting aromas.

## MATCHING FOOD AND WINE



Fish



Shellfish



Goat's cheese



Serve between 10-12°C



MAÎTRES VIGNERONS  
DE LA PRESQU'ÎLE  
DE SAINT-TROPEZ