

PICPOUL DE PINET AOC

2023 | White Wine



France, Languedoc Roussillon

Guillaume de Guers

Case Size: 6

Pale straw yellow in colour. Upbeat freshness. Lemony zing and subtle floral notes with hints of ripe, juicy pear. Bone dry to taste. Crisp, fruity and zippy acidity on the palate. Great match with seafood, vegetarian dishes, pastas and a creamy sauce, sushi or on its own as an aperitif.

Vinification:

The grapes are selected from vineyards situated just a few kilometres from the Etang de Thau (a salt water lagoon) that overlooks the Mediterranean town of Sète. Soil type is clay and limestone. On arrival at the winery, the grapes undergo maceration with full skin contact for several hours. The free run juice is selected after undergoing gentle pneumatic pressure. Cold double decantation. Fermentation takes place at 16C in stainless steel tank. No malolactic fermentation is carried out to conserve full fruit flavour.

Grape Varieties: Picpoul

Classification: Appellation d'Origine Contrôlée | **ABV:** 13% | **Closure:** Screw Cap