



Ticket

Picpoul de Pinet White

AOP PICPOUL DE PINET

Vineyard

Planting density: 5,000 vines per hectare
Training: high trellising, Royat cordon pruning
Terroir: clay-limestone hillsides

Winemaking

100% PIQUEPOUL BLANC

Mechanical night harvest to preserve the quality potential of the grapes. Chilling of the harvest after gentle destemming and crushing. Gentle pressing and juice selection. Limited sulphite additions. Controlled fermentation temperatures. Grapes from the different plots are vinified separately, to preserve the character of each vineyard and allow distinctive blends. Aged on fine lees

Tasting

Pale yellow with green highlights. The first nose develops exotic fruit flavours alongside distinctly iodine notes. Swirling brings out more floral notes of broom. The attack is lively and fruit-led, followed by an ample but balanced mid-palate. Retro-nasal aromas offer a floral bouquet, on lychee. The finish leaves a lingering sweetness, on candied fruit.

Ageing potential

Two years in good storage conditions.

Food pairing

The Picpoul de Pinet cuvée is a natural match for anything from the sea, shellfish and crustaceans in particular

