

## THE STORY

Excavations on the Via Domitia, which crosses the vineyard, attest to the presence of vines in the six communes of the appellation (Castelnau-de-Guers, Florensac, Mèze, Montagnac, Pinet and Pomérols) as early as the Roman era.

It was in the 14th century that the Picpoul grape variety was mentioned for the first time. The white Picpoul is the only grape variety suitable for producing AOP Picpoul de Pinet wines.

Produced on the shores of the Thau lagoon in Languedoc, with the Mediterranean Sea just beyond, a territory isolated by the waters between the Thau lagoon and the Hérault river "Its terroir is the sea".

Picpoul is a late grape variety that is generally harvested from mid-September onwards, which allows it to benefit from the late summer sea entries, the freshness and the marked night-time mists after August 15. It is a grape variety with a thin skin that keeps, at maturity, a characteristic high acidity.

An airy, lively wine, full of pep... recognizable by its legendary and natural freshness.

### **TASTING NOTES**

A bright yellow colour tinged with green, and a subtle refreshing nose with fruity and floral aromas. Lively and aromatic on the palate with the fragrance of lemons and blossom, ending on a refreshing hint of delicate bitterness. Serving temperature: 10-12°C.

#### WINEMAKING

Selection is enforced both in the vineyard and at the reception bay, where the addition of enzymes precedes a 6-hour long prefermentation steeping at 8°C, followed by static settling of the must and fermentation at low temperatures. Winemaking procedures are adapted towards the production of Piquepoul cuvées marked by this variety's particular acidity and aromas. Other cuvées are stirred on their lees in order to enhance their structure. Final blending of the cuvées is decided upon by tastings prior to the bottling.

#### **FOOD PAIRING**

Perfect pairing with grilled fish, seafood, lobster roll.
Also enjoyable on its own for a refreshing moment.

# **GRAPE VARIETIES**

100% Picpoul

