



### PICPOUL DE PINET

### **DESIGNATION OF ORIGIN**

Appellation d'Origine Protégée - Picpoul de Pinet

#### **VINEYARD**

5000 vines planted per hectare on clay and limestone hillsides High trellising, Cordon Royat pruning

#### WINEMAKING

100% Piquepoul

Night mechanical harvest. Cooling of the harvest after a soft stalking and breaking of the grapes

Soft pressing and juices selection

Controlled fermentation temperature

Limited sulfite addition

Ageing on fine lees

## TASTING

Brilliant light yellow color with green highlights.

The first nose develops aromas of citrus and grapefruits

Agitation reveals notes of white flowers and candied lemon.

The attack is round, presents a beautiful freshness, and an aromatic complexity on the finish with iodines notes

### **CELLARING POTENTIAL**

2 years in good storage conditions

# PACKAGING

6 bottle cases

Screw cap or natural cork



# HIGH ENVIRONMENTAL VALUE CERTIFIED

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