

## PICPOUL DE PINET 2017



**Classification:** AOP Picpoul de Pinet

**Terroir:** Limestone

**Varieties:** 100 % Piquepoul Blanc

**Vinification:** Mechanical harvest at night at the coolest period in order to avoid oxidation and keep the freshness in the wine. Cold settling, fermentation in stainless steel tanks with selected yeasts at controlled temperature; no malolactic fermentation.

**Ageing:** Remains in stainless steel tank for 3 to 4 months.

**Character:** Harvested at a high maturity, the wine reveals subtle flavours of acacia, hawthorn and blossoms on the nose. It is a medium bodied wine with well defined minerality and medium-high acidity. Crisp and refreshing on the palate this wine is perfect as an aperitif and works well with shellfish such as oysters, crab, mussels, razor clams or grilled white fish and lemon dressing.

**Alcohol:** 13 %

**Acidity:** 4,2 g

**Bottle:** Traditional “Neptune” green bottle, with rear label description in English and French.