

Saint-Peyre **AOP PICPOUL DE PINET**

TERROIR

Sun-drenched hillsides called “Costières” dating back to the Pliocene era. These terraces are composed by red marl, sand, gravels, limestone splinter molasses and are exposed facing the Etang de Thau Lagoon and the Méditerranée Sea.

GRAPE VARIETALS

100% Piquepoul Blanc

VINIFICATION

Grapes are harvested at night, at 12,5°- 13,5° maturity
Direct pressing and selection of free-run juice.
Cold clarification during 48 hours.
Controlled temperature fermentation at 15°C.
Ageing in tanks.

CHARACTERISTICS

Bright and pale yellow colour, with green glints.
Citrus aromas (lemon and lime), white-fleshed fruits (apple, pear), flowers and mineral hints.
Fresh and defined attack, clear hints of citrus and white-fleshed fruits.
Mineral and iodized finish.

PAIRINGS

This wine belongs to the sea hence it will be perfectly paired with sea food: oysters, shellfishes, grilled fishes, fish tartar, cream cheese.

TO BE SERVED AT

8°C

ALCOHOL

13%

