



CARTE NOIRE



APPELLATION : AOP Picpoul de Pinet



GRAPE VARIETY : White Piquepoul



TERROIR : Homogenous clay-limestone soil located by the sea.



VINIFICATION AND AGEING : The grapes are carefully selected and are harvested at night to preserve their quality. After a pre – fermentary cold maceration, the wine under goes alcoholic fermentation at low temperature. This allows a fine expression of aromas specific to the picpoul variety.



TASTING:

COLOUR : Pale yellow with bright green highlights.

NOSE : A generous full bouquet with aromatic notes of white-fleshed fruit and fresh citrus.

PALATE : After an initial fresh, salty tang the wine reveals beautiful delicate lemony notes with a slight touch of sharpness, typical of the grap variety.



PAIRINGS : The wine's freshness of fruit is a perfect accompaniment to sea food, selfish, especially oysters, and grilled fish.



OENOLOGIST'S TIP : A ready-to-drink wine with an optimum serving temperature of between 8 and 12°C.