



## DUC DE MORNÉ



**APPELLATION** : AOP Picpoul de Pinet



**GRAPE VARIETY** : White Piquepoul



**TERROIR** : Vineyards planted on hillsides surrounded by pine forests and the region's famous "Garrigue". The soils are clay, chalk and stony



**VINIFICATION AND AGEING** : Grape selection from vine plots over 15 years old. Harvested at night to preserve freshness of fruit and aromas. Cold pre-maceration, fermentation at low temperature and storage in thermo-regulated vats. The wines are filtered prior to bottling and packaging at the estate.



**TASTING** :

**COLOUR** : Straw yellow with bright green highlights .

**NOSE** : Intense with a generous bouquet , followed by white-fleshed fruit and citrus aromas..

**PALATE** : Well -balanced and round in the mouth with a lovely expression of exotic fruit and citrus. A great deal of finesse and lifts your palate with crisp notes that are typical from a piquepoul wine from this region.



**PAIRINGS** : This wine is at it's finest served with « bouillabaisse » (Mediterranean fish soup) cuttlefish, shellfish and seafood..



**OENOLOGIST'S TIP** : A ready-to-drink wine with an ageing potential of two to three years. Optimum serving temperature between 10 and 12 °C