



PRESTIGE



APPELLATION : AOP Picpoul de Pinet



GRAPE VARIETY : Piquepoul white



TERROIR : Vineyards planted on hillsides surrounded by alternating pine forests and garrigue. Stony limestone clay soils.



VINIFICATION AND AGEING : Plot selection of more than 15 year-old vines. Grapes are harvested at night to keep freshness and aromas. Cold pre-fermentary maceration, fermentation at low temperature. Ageing on lees in concrete vats for 9 months with resuspension of lees. Filtration then preparation of the wines prior to bottling on the estate.



TASTING :

COLOUR : Luminous, pale gold yellow with mother of pearl highlights.

NOSE : Reveals subtle lychee and pear aromas. After aeration, mineral notes finely iodine appear discreetly.

PALATE : Fresh attack revealing citrus fruits and lychee aromas. Buttery notes and roundness lead to a soft persistent finish. A very well-balanced wine indeed!



PAIRINGS : This wine expresses its full flavors with seafood, shellfish, starters, fish and Mediterranean dishes.



OENOLOGIST'S TIP : Store in a cool, dark place to preserve all its characteristics. Optimum serving temperature 12°C.