

HÉRITAGE 1618 – PICPOUL DE PINET 2018

AOP Picpoul de Pinet

Héritage



Winemaker's note

Piquepoul has been around since before the reign of Louis XIV, but in 1618 the botanist Magnol described it as one of the most renowned grape varieties in Languedoc in his work Sylve Plantarium. This limestone terroir by the Mediterranean sea produces a fresh, dry white wine.



Winegrower's note

In order to minimise the risk of oxidation, the grapes are harvested at the time of day when the temperatures are coolest (night and early morning) and taken to the cellar as quickly as possible. The bunches are immediately pressed in a pneumatic press.

The must is then put into fermentation, which takes place at low temperatures (16 and 18°) to preserve the aromas as much as possible. The wine is matured in stainless steel tanks on fine lees before being bottled in the spring.



Tasting notes

It is a pale yellow colour with hints of green.

On the nose, it is a gourmet wine with citrus and hawthorn aromas.

It is deliciously fresh on the palate with beautiful lemony notes and an invigorating finish.

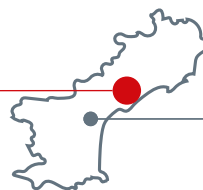
This wine pairs wonderfully with shellfish, crustaceans or fish



Grape varieties

Piquepoul

Picpoul de
Pinet



Narbonne

