

HÉRITAGE 1618 – PICPOUL DE PINET

AOP Picpoul de Pinet

Héritage



Winegrower'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.



Winemaker's note

In order to minimize the risk of oxidation, the grapes are picked when the temperatures are the coolest, during the night or early in the morning and brought 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, from 16 to 18°C 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

This wine has a pale yellow colour with hints of green.

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

Deliciously fresh on the palate with beautiful notes of lemon and an invigorating finish.

This wine goes wonderfully with shellfish (Charentaise mouclade, stuffed clams) and crustaceans, but also with fish (fried eels, Sète rust)...

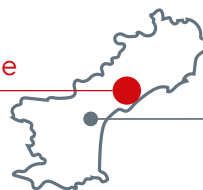
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Grape varieties

Piquepoul blanc

Picpoul de
Pinet



Narbonne



GÉRARD BERTRAND