

TERROIR PICPOUL DE PINET

AOP Picpoul de Pinet

Heritage



Winegrower's note

Driven by a passion for the Mediterranean "Art de Vivre", Gérard Bertrand reveals the unique expression of the "Terroirs" of this region. The vineyard is located on the banks of the Etang de Thau, between the garrigue and the sea. The Mediterranean climate limits the daily temperature differences, the sea breeze limits the rise in temperature during the day, the water mass of the pond constitutes a thermal flywheel which slows down the drop in temperature at night.



Winemaker's note

In order to minimize the risk of oxidation, the grapes are harvested when the temperatures are the coolest, during the night and early in the 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, from 16 and 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 yellow colour with brilliant reflections.

Its intense and complex nose reveals notes of white fruits, citrus fruits, honey and white flowers.

Ample and lively on the palate, it is very fresh.

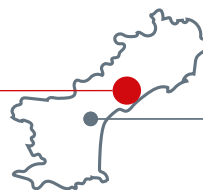
This wine goes wonderfully with shellfish (Charentaise mouclade, stuffed clams) and crustaceans, but also with fish (fried eels, Sète rouille)...



Grape varieties

Piquepoul blanc

Picpoul de Pinet



Narbonne

