

VILLA BLANCHE

Picpoul de Pinet

Pale yellow colour with bright highlights. The nose offers beautiful expressions of green apple and peach, followed by grapefruit and orange, finishing with a hint of mint and iodine. The palate is marked by mango and pineapple. Citrus notes take over, with hints of lemon and grapefruit. The finish is mineral, salty and delicious.

FICHE TECHNIQUE

Appellation
AOP Picpoul de Pinet

Millésime
2025

Cépages
100% Piquepoul Blanc

Degré
13% alc. /vol

Terroir
Chalk and clay

Vinification
Grapes are harvested by hand in the morning only, to avoid damaging them with high temperatures. Maceration lasts four hours before pressing. Fermentation takes place at around 16°C. The lees are stirred weekly after alcoholic fermentation for three months to add complexity to the palate. No malolactic fermentation.

Élevage
Concrete tank: 100% of volume
Duration: 3 months on suspended lees

PALMARÈS

Tamlyn Currin
16/20

La Revue du Vin de France
91/100

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