

VILLA BLANCHE

Picpoul de Pinet

Pale yellow robe with green hints. A delicate nose of exotic white blossom and citrus. On the palate it is generous and mouth-filling. A lively finish of citrus notes, grapefruit and a slight, pleasant bitterness. An elegant, well-balanced wine which can age well, with a hint of dill and a certain salinity coming through. This Picpoul de Pinet could grace a dining table or be enjoyed as an aperitif, with seafood and cheese (preferably made from goats' or ewes' milk).

FICHE TECHNIQUE

Appellation
Picpoul de Pinet

Millésime
2014

Cépages
100% Picpoul de Pinet

Production
50 HL / Ha

Degré
12.5 % abv

Terroir
Chalk and clay

Vinification
The grapes are picked early in the morning to keep them at optimum temperature. A short, 4-hour maceration takes place before pressing. Fermentation also takes place at low temperatures. After alcoholic fermentation, the lees are stirred weekly for two months. No malolactic fermentation.

Élevage
In tank on the lees for two months.

PALMARÈS

Jancis Robinson 2015
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