

PIC-SAINT-LOUP
LE PIC

Compared to the 2011 vintage, the 2012 has a more subtle nose. Opens with notes of eucalpytus and mint, evolving into pink grapefruit and spice, with a light touch of citrus-like bitterness; the tannins are present but well-integrated. An harmonious, balanced wine with elegance, freshness and good length, whose delicate character bears witness to its biodynamic origins.

FICHE TECHNIQUE

Appellation
Pic Saint Loup AOP Coteaux du Languedoc

Millésime
2012

Cépages
40% Syrah, 20% Grenache Noir, 20% Mourvèdre, 10% Cinsault, 10% Carignan.
40 year-old vines farmed according to biodynamic principles.

Production
28 HL / Ha

Degré
13% alc./vol

Terroir
Clay limestone

Vinification
Harvest took place between September 10, 2012 and October 25, 2012, with grapes taken to the winery in small crates. Fermentation at 25°C with punch down. Each plot and grape variety is vinified and aged separately before the final blending.

Élevage
24 months in a 2000-litre oak vat, with some of the wine put into barrel for a year. Unfiltered. Light use of sulphur at bottling to prevent oxidation.

PALMARÈS

Jancis Robinson 2016
Vertical Tasting on the 11th of April 2016 by Tamlyn Currin : 17/20

Gilbert & Gaillard 2015
Gold Medal

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