VILLA BLANCHE

Picpoul de Pinet

A soft pale yellow with greenish glints. Superb intensity on the nose with its citrussy aromas – lemon, pink grapefruit, plus kiwi and fresh mint. A delectable first palate, followed by a superbly balanced mid palate with mango, peach, melon, pineapple, and a clean, mineral and agreeably saline finish. Elegant and enjoyable in its youth, this wine will evolve magnificently in bottle to express more briny, spicy notes. A Picpoul de Pinet of great poise that is perfect with food or as an aperitif, accompanied by all types of seafood, and cheeses.

FICHE TECHNIQUE

Appellation
AOP PICPOUL DE PINET

Millésime
2023

Cépages
100% Piquepoul Blanc

Degré
13 % alc. /vol

Terroir
Chalk and clay

Vinification
The grapes are hand-picked uniquely in the morning to avoid them being damaged by the heat. They are macerated for 4 hours before being pressed and then fermented at around 16°C. The juice is settled after 24 hours sedimentation. Yeast is introduced using a starter culture. After a first racking, the wines are stirred to bring the fine lees into suspension every week for a period of three months following alcoholic fermentation, to add complexity to the wine.

Élevage
In tank on the lees for three months.

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