VILLA BLANCHE

Picpoul de Pinet

A clean, bright appearance, with the lightest hint of green. The nose is intense, with notes of white blossom, citrus fruit (kiwi) and fresh mint. On the palate it is generous, mouth-filling and well-balanced, with a mineral finish. Elegant and easy-drinking in its youth, this wine will age well, developing notes of spice and a certain iodine/saline character. A Picpoul de Pinet that could grace a dining table or be enjoyed as an aperitif, with seafood or cheese.

FICHE TECHNIQUE

Appellation
Picpoul de Pinet

Millésime
2015

Cépages
100% Picpoul de Pinet

Production
50 HL / Ha

Degré
12.5% alc./vol

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

Guide Hachette 2017
Guide Hachette 1 étoile : Un beau classique pour les fruits de mer ...

Jancis Robinson 2016
15 / 20 : Crisp and clean, melon and papaya !

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