VILLA BLANCHE

Picpoul de Pinet

Gleaming bright, with a subtle nose with perhaps more minerality than in 2019. Aromas of white flowers, elderberry and aniseed are underscored by salinity. A standard bearer for its appellation, this is a well-balanced, harmonious, and mouth-watering wine, with mango, pineapple and lemon intertwining with aromas of dill and fennel. The finish is characterised by its citrussy salinity. An exemplary vintage that will be just as good as an aperitif as at table, in the company of all types of seafood and cheeses. Note that this grape variety develops very well over time, gaining in stature and complexity. It can therefore be enjoyed in the bloom of its youth or appreciated after several years' bottle ageing.

FICHE TECHNIQUE

Appellation
Picpoul de Pinet

Millésime
2020

Cépages
100% Piquepoul blanc

Production
45 HL / Ha

Degré
13 % 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 three months.

PALMARÈS

Wine Align
88/100

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