

**SAINT-PEYRE
AOC PICPOUL DE PINET**

Grape Variety and Terroir :

100% Piquepoul Blanc. A very popular, traditional local variety.

This wine comes from vineyards planted on sun-drenched hillsides called "costières" (coastal region) in the Mediterranean *garrigue*, near the Etang de Thau - a coastal lagoon situated between the port of Sète and Marseillan.

The garrigue is the name given to open scrubland made up of low-growing, dwarf bushy shrubs including holm oak, juniper, broom and wild herbs such as rosemary, thyme and sage.

Vinification and Aging :

Grapes harvested at night at perfect maturity (13.5°). Juice protected against oxidation. Pneumatic pressing and selection of free-run juice under inert gas. Cold settling for 48 hours at 8°C. Temperature-controlled fermentation (15°C). No malolactic fermentation.

Tasting notes:

The colour is a superb pale yellow with bright hues. The nose is elegant, with aromas of fresh fruit and citrus fruit especially grapefruit... The balance is zesty and harmonious with great varietal expression : this wine shows how good Picpoul can be when grown on its favourite terroir!

Best served at :

10° C - 12° C

Food pairing suggestions:

This wine is the perfect accompaniment for oysters and other shellfish. It is equally good with grilled monkfish, crayfish bisque.

Bottle : Neptune Languedoc 75 cl (VOA) with synthetic cork or screwcap

Type of pallet:

European: 600 bottles (100 cases of 6 bottles)

VMF: 720 bottles (120 cases of 6 bottles)

Nymph 15: 840 bottles (70 cases of 12 bottles)

