

ROCHES SAINTES PICPOUL DE PINET

AOP PICPOUL DE PINET

MADE EXCLUSIVELY FROM THE PICPOUL GRAPE VARIETY, GROWN ON CLAY-LIMESTONE SOILS, LES ROCHES SAINTES CUVÉE, IS THE FRUIT OF OUR ANCESTRAL KNOW-HOW, IS A DRY WHITE WINE WITH AROMAS OF EXOTIC FRUITS.



CHARACTERISTICS

GRAPE VARIETY : 100 % PICPOUL DE PINET

VINIFICATION : SHORT PELLICULAR MACERATION

COLD SETTLING (17%)

FERMENTATION FOR 12 TO 16 DAYS

ALCOHOL : 12.5 %



TASTING NOTES

COLOUR : PALE YELLOW COLOR HINTS OF GREEN

NOSE : CUT FLOWERS AND CITRUS

PALATE : LIVELY AND FRUITY ON THE PALATE, WITH GOOD LENGTH. THIS WINE HAS A GOOD ACID - ALCOHOL - TANNIN BALANCE



FOOD AND WINE PAIRING

TO SERVE BETWEEN 6° & 8°

THE PERFECT MATCH WITH A PLATTER OF SEAFOOD, SHELLFISH OR A NICE PLACE OF FRESH FISH

CAN AGE IN GOOD CONDITIONS FOR 3 TO 4 YEARS