

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 : 13.5 %



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