

### Story

This terroir is one of the oldest vineyards near the French Mediterranean coast close to the ancient harbors of Sète and Cap d'Agde. This prime location offers a variety of landscape with beaches, the garrigue, the sea and the Thau lagoon – an ideal place to grow Piquepoul, one of the oldest Languedoc grape variety.

The winery has been producing Picpoul de Pinet, Côtes de Thau and Pays d'Oc since 1934. They can now count on 260 winemakers, all with a great love of what they do, who are proud to be part of the world of winemaking and to belong to the big family that the cooperative represents.

Farming philosophy : Sustainable (certified HVE since 2021)

### Vineyard Information

Grape varieties : Piquepoul blanc 100%

Plot size : 45 ha (111 acres)

Average age of the vines : 20-25 years

Facing : All facing

Elevation : near from sea level (location with temperature buffer effect)

Limestone soil (100%)

#### FARMING PRACTICES

- Avoid herbicide
- Avoid chemical inputs
- High trellises (1,8m-2m) : more photosynthesis
- 50 ha of the vineyard in organic farming

### Winemaking

- Mechanical Harvest by night / Destemmed (100%)
- Cold pre fermentation : during 2 hours
- Fermentation : Temperature controlled stainless steel tank / 15 days at 64,4°F
- Pneumatic press
- Aging : 6 months in stainless steel tank / on fine lees with batonage
- Fined : Yes (Bentonite)
- Filtration : tangential
- Vegan : Yes

### Tasting notes

A suave, floral-tinged undertone highlights the lemon and lime flavors of this crisp, light-bodied white, with hints of chive and sea salt detailing the finish.

