

## 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 landscapes with beaches, the garrigue, the sea and the Thau lagoon – an ideal place to grow Piquepoul, one of the oldest Languedoc grape varieties.

The winery has been producing Picpoul de Pinet, Côtes de Thau and Pays d'Oc since 1934. They can now count on 85 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 : 100% Chardonnay

Plot size : Carefully selected plots, totally 5ha (12.35 acres)

Average age of the vines : 25-30 years old

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

Soils : Hilly clay-limestone slopes with very stony soils

### FARMING PRACTICES

- Mechanical weeding (no chemicals)
- Low chemical inputs
- Sexual confusion to combat Grapevine moths
- Prophylactic cultural methods
- High trellises (1.8m-2m) : more photosynthesis

## Winemaking

- Mechanical Harvest by night / Destemmed (100%)
- Pneumatic press
- Cold settling : 41°F
- Fermentation : Temperature controlled stainless steel tank / 10-15 days at 64,4°F
- Aging : 12 month aging in oak barrels
- Fined : Yes (Bentonite)
- Filtration : tangential
- Vegan : Yes

## Tasting notes

An intense nose, unfolding aromas of honeysuckle, candied fruits (apricot, quince), honey, and toasted brioche. On the palate, the wine reveals a richness and unctuous texture with a refined complexity. The finish lingers with delicate notes of vanilla and exotic fruits.



## Press Ratings

90 pts Andreas Larsson - 2023