

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, just west of the Thau lagoon.

The winery has been producing Picpoul de Pinet, Côtes de Thau, Pays d'Oc and other appellations since 1934. They can now count on 85 winegrowers, 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 eco friendly family that the cooperative represents.

Farming philosophy : Sustainable (certified HVE since 2021)

Vineyard Information

Grape varieties : 50% Piquepoul, 50% Terret

Plot size : 50 ha (123 acres)

Average age of the vines : 15-20 years

Facing the Thau lagoon (South-East)

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

Soils : Clay and limestone

FARMING PRACTICES

- Mechanical weeding (no chemicals)
- Low chemical inputs
- Sexual confusion to combat invasive 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 : 3 months in stainless steel tank / on fine lees with stirring
- Fined : Yes (Bentonite)
- Filtration : tangential
- Dosage : 3.5g/L
- Sparkling wine crafted using a micro-carbonation method
- Vegan : Yes
- SO2 total : 100PPM (same level as USDA)

Tasting notes

Pale gold with bright highlights and streams of delicate bubbles. This Sparkling wine reveals vibrant notes of citrus, white peach and pear, complemented by a delicate minerality. Its refreshing, lively finish makes it a perfect choice as an apéritif or as a base for any great cocktail.

