

## 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 : 100% Piquepoul blanc

Plot size : Each vintage the best parcels are selected of 45ha (111 acres) vineyard

Average age of the vines : 20-25 years

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

Soils : Clay-limestone, gravelly soils

### 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 : 10 months in stainless steel tanks / on fine lees with batonage
- Fined : Yes (Bentonite)
- Filtration : tangential
- Vegan : Yes

## Tasting notes

The nose is fresh and fruity, revealing beautiful aromas of white-fleshed stone fruits such as peach and pear and a subtle yet refined minerality. The wine is lively and fresh on the palate, with a lovely richness supported by citrusy flavors. Hints of butter and a touch of roundness appear on a soft, lingering finish



## Press Ratings

91 pts Andreas Larsson - 2021