

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 : 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
- 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
- Vegan : Yes

Tasting notes

Crystal clear with green highlights, Soft, delicate nose, with pleasant notes of citrus and hawthorn blossom.

Delicate and fresh in the mouth it has an excellent crisp minerality with a good acid, structure and balance.

