

Cap Cette Picpoul de Pinet

Les Costieres de Pomerols

France - Languedoc-Roussillon - Picpoul de Pinet

The wine consists of 100% Picpoul (or Piquepoul) - a very popular, traditional local variety planted on sun-drenched hillsides called "costières" (coastal region) in the Mediterranean garrigue, near the Etang de Thau - a coastal lagoon situated between the port of Sète and Marseillan.

The color is a superb pale yellow with bright hues. The nose is elegant, with aromas of fresh fruit and citrus fruit especially grapefruit. Well-balanced with typical focusing and zesty acidity. A pure expression of the grape varietal, the wine shows how good Picpoul can be when grown on its favorite terroir.

| Specifications | |
|------------------------|---|
| Appellation | Picpoul de Pinet |
| Wine Type | White |
| Varietals | 100% Picpoul de Pinet |
| Age of Vines | 20 years old |
| Agricultural Practices | Sustainable |
| Soil type | Clay and Limestone |
| Vinification | Grapes are harvested at night at perfect maturity (13.5 degrees). Juice protected against oxidation. Pneumatic pressing and selection of free-run juice under inert gas. Cold settling for 48 hours at 8 degrees C. Temperature-controlled fermentation (15 degrees C). Four months on fine lees in stainless steel tanks with frequent stirring. No maloactic fermentation. |
| Pairings | It will complement a vast array of dishes such as Asian cuisine, sushi, spicy fare and all sorts of seafood and grilled fish. Enjoy! |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 84585 01270 1 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 01270 8 |
| Case Weight | 36 |
| Cases/Pallet | 70 |
| Layers/Pallet | 14 |
| ABV | 13% |
| SRP | \$ 17.99 USD 750mL Bottle |

Reviews and News

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| Picpoul de Pinet - Best seafood pairing - Vinepair |
| 2017 Cap Cette Picpoul de Pinet - 94 PTS - Decanter |