

Picpoul de Pinet H.B. Chevalier Patience

Les Costieres de Pomerols

France - Languedoc-Roussillon - Picpoul de Pinet

Clear and crystalline color of an intense pure yellow with golden reflections.

The nose is very expressive, flattering and complex.

The entry is supple, the beautiful natural freshness of this exceptional Piquepoul is revealed from the middle of palate and extends beautifully on the finish.

The aromas in retro-olfaction are particularly faithful to direct olfaction, also intense, complex and extend long in the final too. It is a fresh, generous and round wine with a rich taste balance.

Specifications

Appellation	Picpoul de Pinet
Wine Type	White
Varietals	100% Picpoul
Age of Vines	Average 20 years
Soil type	Clay & Limestone
Vinification	Harvest by machine. Skin maceration for a few hours cold in the press. Draining and selection of the best juices. 48 hour cold clarification. Slow and gentle fermentation in vats, under controlled temperature (15 ° C). Aging and stirring on fine lees for 6 months in vats. Slightly filtered before bottling.
Pairings	Oyster, fish



Codes, Weights and Measures

UPC	7 84585 03282 2
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03282 9
Case Weight	15
Cases/Pallet	84
Layers/Pallet	12
ABV	13.00%
SRP	\$ 26.50 USD 750mL Bottle