



AOP Picpoul de Pinet Cuvée Cap Cette



Grape variety

100% Piquepoul Blanc

Terroir

Terroir located in the north of the Via Domitia. The vineyards are planted on sun-drenched hillsides called "costières" (coastal region) in the Mediterranean garrigue, on very calcareous soils from the Cretaceous or Miocene origins. The area is warmer and less subject to maritime influence.

Vineyard

This cuvée comes from a plot of our oldest vines of Piquepoul from the terroir classified AOP Picpoul de Pinet.

Grapes harvested at optimum maturity at 12.5°. Night harvesting

Vinification

Protection of the juice against oxidation. Pneumatic pressing and selection of free-run juice under inert gas. Cold settling for 48 hours at 8°C. Temperature-controlled fermentation at 15°C. Four months on the fine lees in stainless-steel tanks with frequent stirring. No malolactic fermentation.

Robe

Great yellow color. Special Neptune bottle.

Nose

The exuberant and powerful bouquet is characterized by a great aromatic complexity of ripe citrus, white flowers and exoticism.

In mouth

Seductive and powerful with exotic and floral scents, mouthwatering rich sensations for this elaborate Picpoul. Persistent, elegant and refreshing finish.

Conservation: 5 years

Service temperature: Between 10°C and 12°C

Food pairing:

This wine is the perfect accompaniment for oysters and other shellfish. It's equally good with grilled monkfish or crayfish bisque.

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