

# Cap Cette Picpoul de Pinet

Les Costieres de Pomerols

France - Languedoc-Roussillon

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	
Wine Type	White
Varietals	100% Picpoul de Pinet
Age of Vines	20 years old
Agricultural Practices	Sustainable
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
Picpoul de Pinet - Best seafood pairing - Vinepair
2017 Cap Cette Picpoul de Pinet - 94 PTS - Decanter