

Picpoul de Pinet AOP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
MORPIC	Domaine de Morin Langaran	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Picpoul	13.5%	No	Screwcap



Background

Located on the banks of Lake Thau, (the biggest saltwater lake in the Languedoc) the vineyard has existed since 1330. During its turbulent history, it has exchanged hands many times, including belonging to the Holy Spirit order prior to the religious wars. Picpoul has a long history in the Languedoc and South of France and is often regarded as the South's equivalent to the Loire Valley's Muscadet. Usually seen as a single varietal wine, it can also be used in famous blends, such as Châteauneuf-du-Pape, to add acidity. The region's Mediterranean climate provides long warm summers whilst the close proximity to the coast creates a maritime influence. The sea breezes moderate the high daytime temperatures and protect from the vines from the wide temperature drop at night.

Winemaking

Only the highest quality fruit is used to ensure optimum ripeness and freshness. A long, cool fermentation takes place in stainless steel tanks.

Tasting & Pairing

Gentle and refreshing aromas of bright zesty lime and grapefruit. Soft, elegant and rich in texture. A hint of peach and delicate floral notes appear on the palate alongside crisp, vibrant acidity on the finish.

Oysters are the local speciality and this wine is the perfect accompaniment. Also partner with chicken or goat's cheese or simply enjoy as an aperitif.

Sustainability & Extra Information

n/a