



Saint-Jean des Sources Picpoul de Pinet

These vineyards were created in 1330 by monks of the Holy-Spirit Order. Stretching along the Thau lagoon to the west of the Mediterranean's Golfe de Lyon lies the largest white wine producing area in the Languedoc - the Picpoul de Pinet terroir. Located on a sunny limestone plateau, the climate is hot and humid with abundant Mediterranean vegetation bordering the vineyards. Fresh herbs and scattered pine groves abound. Limestone and sandy soil deposits – along with the cooling sea breezes– create these extraordinary wine wines.

AOC: PICPOUL DE PINET Languedoc

Soil: Clay and limestone soil

Grapes: Picpoul

Winemaking: Picpoul is picked in late September or early October. Night harvesting; total destalking. Immediate pressure; cold settling. Low temperature fermentation. Maturation on lees with batonnages.

Tasting Notes: Brilliant, pale yellow tint with green hues; very fresh nose, delicate and floral, with white flowers; lively with a fresh attack of citrus and lemon. A lovely long finish with mineral notes and a hint of salt, a signature from the adjacent cooling Mediterranean breezes.

Food & Wine Pairings:

Shellfish, grilled fish, sushi, salads, or as a delightful aperitif.

