

LA DÉCOUVERTE PICPOUL

AOP - PICPOUL DE PINET

13,5 % vol.



“On the edge of the pond of Thau, not far from the Pinet village, we get submerged by a southern landscape, a limestone plateau between pine forest and garrigue for the happiness of Picpoul grape. A local one, undeniably. Aurélie Vic wanted it amusing but serious, a Picpoul that we don't forget, a beautiful discovery...”



100 % Piquepoul



Clay limestone soil



Traditionnal vinification
Late harvest



An air of holidays? This is an expressive and very fine nose, white flowers and citrus fruits. The mouth is one of a kind, between fullness and liveliness, tasty with lemon peel flavours.



A nice southern wine for oysters (from the Thau Bassin preferably !), fishes with spices even stuffed courgettes with fresh goat cheese... Yummy !



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of “**green practices**” which relate to the entire operation. Beyond the environmental commitment, we have entered the «**big leagues**» of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to control the Food Safety.