



FRENCH BOULEDOGUE – WHITE WINE PICPOUL DE PINET



<u>Appellation:</u>	AOP – Picpoul de Pinet 2021
<u>Blend:</u>	100 % PIQUEPOUL
<u>ABV:</u>	12,5 % Alc. /Vol
<u>Soil:</u>	5000 vine per hectare High trellising, Guyot and Royat pruning Limestone, clay hills and loamy soils
<u>Age of vines / Yields :</u>	20 – 30 years / 35 HL / Hectare
<u>Winemaking:</u>	Night mechanical harvest. Cooling after gentle destemming and crushing. Soft pressing and selection of best juices by tasting. Controlled fermentation temperature. Aging on fine lees. Minimal use of sulfites.
<u>Color:</u>	The color is limpid glossy yellow with green glints
<u>Nose:</u>	The nose develops aromas of citrus zest and some minerality
<u>Palate:</u>	The agitation reveals flavours of exotic fruits, slightly menthol The attack is round with notes of candied citrus, followed with a full middle palate The finish is elegantly iodized
<u>Serving temperature:</u>	Best served at 10-12°C
<u>Preservation:</u>	Up to 3 years, in good storage conditions.
<u>Food pairing:</u>	It is a faithful companion for oysters and pairs beautifully with a scallop (“Noix de St Jacques”) or all type of fish.



Wines & Brands
+33 (0)6 07 71 20 36
contact@winesandbrands.com
www.winesandbrands.com
95, rue du Rajol
34130 Mauguio
FRANCE

