



# Avenue de la Mer

## N°4 PIQUEPOUL

### White wine



**Appellation :** IGP Pays d'OC

**Blend :** 100% Piquepoul

**ABV. :** 12,5%

**Soil :** 5000 vine per hectare, high trellising, Guyot and Royat pruning. Limestone, clay hills and loamy soils

**Winemaking :** 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.

**Color :** The color is limpid glossy yellow with green glints

**Nose :** The nose develops aromas of citrus zest and some minerality

**Palate :** 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.

**Serving temperature :** Best served at 10-12°C

**Preservation :** Up to 3 years, in good storage conditions

**Food pairing :** It is a faithful companion for oysters and pairs beautifully with a scallop ("Noix de St Jacques") or all type of fish.



6 different wines are available in the Sea Avenue wine collection



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