

AOP Picpoul de Pinet - Moulin de Gassac

The Producer:

Picpoul is unusual for France in that it is a varietally named appellation. It is an old variety that can trace itself back to the Middle Ages. It has been grown all over southern France and indeed appears in the Chateaufort-du-Pape melange! Most of the Picpoul (also spelt Piquepoul) is grown in vineyards behind the Basin de Thou and the city of Sete around the town of Pinet, south of Montpellier. It received its AOC only in 2013. The estate was created in the early 1990s by Aime Guibert founder of Mas de Daumas Gassac.

The Wine:

Grape(s): 100% Picpoul
Area: From vineyards around the Etang de Thau
Vines per ha.: 3,600 per ha.
Yield: 50-55 hl/ha
Av. age of vines: 20 years old
Harvest: A week in mid-September
Vinification: There is a 15 day fermentation at 16-18°C in stainless steel vats.
No malolactic fermentation.
Ageing: Aged in stainless steel vats until required for bottling.

Tasting Notes:

- A firm ripe nose. On the palate it has a creamy texture and then a firm, crisp balance and a good length on the finish.
- The Picpoul grape grown around the town of Pinet near the Mediterranean coast and Montpellier has been re-discovered as proving to be a white wine of character. A firm ripe nose. On the palate it has a creamy texture and then a firm, crisp balance and a good length on the finish.

Code: 5141
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

