

Beranger Picpoul de Pinet

THE FACTS

Producer: Les Costières de Pomerols
Winemaker: Les Costières de Pomerols
Varietal(s): 100% Picpoul Blanc
Country: France
Region: AOP Picpoul de Pinet
Vintage: 2023
ABV: 13%
Residual Sugar: 0.3g/l
Case Size: 6x75cl
Closure: Screwcap
Other Varietals Available?: No

BACKGROUND INFORMATION

The terroir mainly consists of ancient terraces called 'Costières' overlooking the Etang de Thau lagoon and the Mediterranean sea. The geological structure of these coastal hills being limestone, red marl, clay, sand and stone. The vineyards benefit from Mediterranean climatic conditions where nights are cooler than further inland. Grapes are harvested, macerated on skins for several hours, pressed and the selected juice is drained, cold double decantation takes place, followed by thermos-regulated fermentation in stainless steel tanks.

TASTING NOTE

A burst of aromatic complexity: notes of citrus fruit (grapefruit, lemon and lime), floral notes (white flowers, linden leaves, hawthorn blossom) together with mineral notes. Elegant and fine wine with a refreshing delicately saline finish.

FOOD MATCH

Excellent as an aperitif or with oysters from the Etang de Thau or Loch Fyne, sushi, mussels 'à la marinière', grilled fish and asparagus.

WINE STYLE

Dry White

OAK TREATMENT

Unoaked

WINE SUITABILITY

Vegetarian: Yes
Vegan: Yes
Allergens: Sulphites

