



## Beranger Picpoul de Pinet

### The Facts

<b>Producer</b>	Beranger Picpoul de Pinet
<b>Winemaker</b>	Les Costieres de Pomerols
<b>Varietal(s)</b>	100% Picpoul Blanc
<b>Country / Region</b>	France, Languedoc
<b>Vintage</b>	2023
<b>ABV</b>	13%
<b>Residual Sugar</b>	0.3g/l
<b>Case Size</b>	6 x 75cl
<b>Oak Treatment</b>	Unoaked
<b>Other Varietals Available?</b>	No

### Product 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 Notes

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

White

### Wine Suitability

<b>Vegetarian</b>	Yes
<b>Vegan</b>	Yes
<b>Allergens</b>	Sulphites