

LES COSTIÈRES DE POMEROLS



VINTAGE: 2020

APPELLATION : AOP Picpoul de Pinet

GRAPES VARIETIES : 100% White Piquepoul

WINE PARING : seafood, vegetarian dishes,
pastas with creamy sauce, sushi or simply as
an aperitif.

SOIL :

Clay and limestone soil just a few kilometres from the reputed Etang de Thau (salted water lagoon) overlooking the Mediterranean town of Sète.

VINIFICATION :

Grapes are harvested at 12°- 13° maturity

Skin maceration for several hours

Selection of drained juice after undergoing pneumatic pressure.

Cold double decantation

Thermoregulated fermentation at 16°

No malolactic fermentation.

TASTING NOTES :

Pale straw color. Delicate white flower, citrus and juicy pear aromas. Fresh, crisp, and bright acidity with mineral and saline accents. Well-balanced and easy-drinking.