



<u>Villa des Croix Picpoul de Pinet</u>

<u>Appellation</u> Appellation d'Origine Protégée : Picpoul de Pinet

<u>Varietal</u> 100% Piquepoul

Volume by Alcohol 12%

<u>Winemaker</u> Claude Serra

<u>Soil</u>

The AOP Picpoul de Pinet Terroir spreads around the Bassin de Thau along the Mediterranean Sea. A limestone plateau, exposed to the rising sun, covered with fragrant garrigues and dotted with tall pine forests.

Vinification

100% de-stemmed. Vinification under controlled temperature. Maturing 4 months in stainless steel tank

Tasting Notes

Citrus aromas combined with floral notes on the nose. Fresh, lively and thirst quenching on the palate. Salty finish

Food pairing

Picpoul de Pinet is a perfect accompaniment to sea food, fish and any traditional Mediterranean dish.

Serving Temperature

12°C.

Bottle Life Can be kept for up to 3 years.

<u>Palletisation</u> 120 cases x 6 x 75cl