

# <u>Grange des Rocs Picpoul de Pinet</u>



# **Appellation**

**AOP Picpoul De Pinet** 

#### **Varietals**

Piquepoul (100%)

# **Volume by Alcohol**

12.5 % vol.

### **Winemaker**

Claude Serra

#### Soil

Vineyards are located by the Étang de Thau, soils is composed of Limestone and sand.

## Vinification

Harvested early morning so that grapes are at low temperature. Light skin maceration (4 hours), pneumatic pressure, light racking of the must. Fermentation under temperature control (18°C). Maturing in stainless steel tank in order to keep the freshness.

## **Tasting notes**

Pale yellow robe with straw yellow nuances. Brilliant and limpid colour. The nose is fresh with notes of citrus fruit and pears. Medium body, white fruits, fresh on the palate. Crisp and salty finish.

#### **Food pairing**

Great on its own or to be served with seafood and grilled fish.

# **Serving Temperature**

12°C.

## **Bottle Life**

Ready to drink now or can be kept for three years

#### **Palletisation**

120 cs x 6 x 75cl