

# PICPOUL DE PINET

## Style

White, Dry

## Region

Languedoc Roussillon

## Wine Maker

Ludovic Gaujal.

## Appellation

Picpoul de Pinet, close to the Bassin de Thau just west of Montpellier.

## Cepage

100% Piquepoul

## Tasting Note

A bouquet of sea air, white flowers and lime precedes a floral dry palate with a hint of flint. As it evolves the taste becomes redolent of almonds and exotic fruit.

## Serve

Oysters and other seafood.

## Cellarage

Drink within 3 years of vintage.

## Vinification

The grapes are picked at optimum ripeness (between 13 and 15.5°C) and after careful racking, the wine is vinified. The wine is then bottled towards the end of April the following year.

## History

Picpoul de Pinet is a white wine only AOC, exclusively from the Piquepoul grape, by the Bassin de Thau (a salt-water lagoon devoted to the cultivation of oysters and mussels). Piquepoul is the grape variety that thrives on sandy, gravelly soil and is known for its palate cleansing acidity and Pinet is the village from where the finest examples originate. In total, Picpoul de Pinet covers 650 hectares.

Domaine de Peyreficade is one of thirteen independent producers and has been owned by the Gaujal family since 1743 - now run by Ludovic Gaujal. As well as his love for wine, Ludovic is passionate about his art, which is exhibited on his self-designed labels. Domaine de Peyreficade covers 63 hectares of which 18 are planted with Piquepoul and is located in the heart of the Picpoul de Pinet appellation.

