

SAS Moulin de GASSAC

PLOT SELECTIONS

PICPOUL



Best served between 9°C and 11°C.
To enjoy with fish, shellfish and salads.

NAME OF THE WINE	Picpoul de Pinet
COUNTRY / REGION	France / Languedoc
TERROIR	Terroir of Pinet
APPELLATION	AOP Picpoul de Pinet
COLOUR	Lovely pale gold
NOSE	Fresh, crisp with a hint of yellow flowers
PALATE	Very fresh with great balance
FINISH	A fairly full wine, fleshy yet fresh, ends deliciously with long acidity
SOIL TYPE	Clay and limestone terroir close to the Thau lagoon. Limestone soils from the creataceous.
GRAPE VARIETIES	Piquepoul
VINIFICATION	100% de-stemmed. Vinification under controlled temperature
MATURING	4 to 5 months in stainless steel tank
YIELD	50-55 hl/ha.
ALCOHOL	12,5 % Vol.
TO DRINK	Within 2 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

