



Clapotis Picpoul de Pinet

The color is a sparkling straw yellow with beautiful green reflections.

After a light agitation, the power of the nose is revealed with scents of lemon, grapefruit and white peach. The delicate aromatic complexity is the confirmation of the elegance of this wine.

In the mouth, freshness and perfect balance are the hallmarks of this magnificent Picpoul. The aromas discovered in the nose are found on the palate with a touch of iodine that continues throughout the tasting.



INFORMATIONS GENERALES

Appellation

AOP Picpoul de Pinet

Packaging

Grape Varietal

100% Piquepoul

Yield

55000hl/ha

Alcohol

12.5% vol

Serving temperature

Between 8 and 10°C

Wine & Food Pairing

Fruits de mer (Coquillages et crustacés)



VITICULTURE / VINIFICATION

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Harvesting :

Mecanics

Vinification :

- Systematic de-stemming - Cold settling -

Thermo-regulated fermentation



CONDITIONNEMENT



RECOMPENSES



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