



Picpoul de Pinet Château

Pale gold, the brilliant color is adorned with green reflections.

An intense nose releases rich and complex aromas of pomelo, lemon and ripe pineapple.

Floral notes complete this beautiful aromatic palette.

The palate is both ample and lively with a subtle balance whose freshness, delicately iodized and peppery finish enhances the fruity flavors.



INFORMATIONS GENERALES

Appellation

AOP Picpoul de Pinet

Packaging

box of 6 bottles

Grape Varietal

100% Piquepoul

Yield

55000hl/ha

Alcohol

13% vol

Serving temperature

Between 8 à 10°C

Wine & Food Pairing

Seafood (shellfish, oysters, shrimps, mussels),
Aperitif, Mediterranean Specialties: Squid stuffed
with Sétoise, Mussels stuffed with Sétoise, Tielle,
Soft cheese, Quiche with zucchinis and goat cheese



VITICULTURE / VINIFICATION

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Harvesting :

Mecanics

Vinification :

Cold settling - Thermo-regulated fermentation



CONDITIONNEMENT



RECOMPENSES

> Gold Vintage 2021 - Challenge Millésime Bio
2022 > Or Mill 2019 - Concours Général Agricole
2020 > Silver Vintage 2019 - Concours Général
Agricole 2020 > Or Mill 2018 - Concours Général
Agricole 2019 > Argent Mill 2018 - Concours
Général Agricole 2019 > Or Mill 2018 - Concours
Challenge Millésime Bio 2019 > Argent Mill 2017 -
Concours Challenge Millésime Bio 2018 > Or Mill
2016 - Concours Général Agricole 2017 > Or Mill
2014 - Concours des Vignerons Indépendants 2015
> Or Mill 2014 - Concours Général Agricole 2015 >
Or Mill 2013 - Signature Bio 2014 > Or Mill 2012 -
Concours des Vignerons Indépendants 2013 >
Argent Mill 2012 - Challenge International du vin
édition 2013 > Argent Mill 2011 - 23 ème Concours
des Vignerons Indépendants 2012 > Bronze Mill
2010 - Signature Bio 2011 > Bronze Mill 2010 -
Challenge International du vin édition 2011 >
Argent Mill 2010 - 21 ième Concours des Vignerons
Indépendants 2011 > Argent Mill 2008 - Signature
Bio 2009



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