



## 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

#### Grape Varietal

*100% Piquepoul*

#### Yield

*55hl/hahl/ha*

#### Production (bottles)

#### Ageing potential

#### 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

#### Average age of vines :

#### Type of soil :

#### Vines culture :

#### Harvesting :

*Mecanics*

#### Vinification :

*Cold settling - Thermo-regulated fermentation*



### CONDITIONNEMENT



### RECOMPENSES

>Gold vintage 2023 - Concours Général Agricole  
2024 >Silver vintage 2023 - Concours Général Agr

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