

SAS Moulin de GASSAC

PLOT SELECTIONS

PICPOUL DE PINET



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	100% 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 % Vol.
TO DRINK	Within 2 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

