

# Racine

Bruno Lafon & François Chamboissier



## PICPOUL DE PINET 2018

Classification: AOP Picpoul de Pinet

Vineyards: Languedoc, South of France

Terroir: Pinet (limestone clay soils nearing the Thau lagoon)

Viticulture: sustainable

Vintage: 2018

Grape(s): Piquepoul Blanc 100%

Situated north of Etang de Thau, the terroir is mainly composed of limestone clay soils. The proximity of the Lagoon and of the Mediterranean Sea, plays a thermal regulator role by reducing the temperature variations. “*Marin*”, “*Tramontane*” and “*Mistral*” winds play an important role on the sanitary state of the grapes in the vineyards.

There's an attractive richness to the ripe stone and tropical fruit core of this wine, laced with hints of citrus peel and saline (you get minerals, ocean and a floral note when you stick your nose in the glass) that shine on the finish. The medium-weight body is balanced by ample acidity, helping to preserve the wine's fresh and lively feel.

Night-time harvesting, pressing with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, completed malolactic fermentation, light filtration before bottling. No oak treatment.

Picpoul de Pinet is not only gorgeous (“*Pique-poule*” means lip stinger in French) with seafood and shellfish as well as other traditional Mediterranean dishes, but also with cheese and chocolate.

T° of service: ±8°C / ±46°F.

**NOS VINS DU SUD**  
467, Avenue de la Gare  
34480 Magalas, France.

**www.nosvinsdusud.com**  
contact@nosvinsdusud.com  
T: +33 437 360 171 | F: +33 467 362 368

