

Le Jade Picpoul de Pinet

Les Costieres de Pomerols

France - Languedoc-Roussillon - Picpoul de Pinet

The wine comes from south-facing vineyards planted on clay and limestone hills overlooking the Etang de Thau, a coastal lagoon situated between the port of Sète and Cap d'Agde.

Pale straw color. Delicate white flower, citrus and juicy pear aromas. Fresh, crisp, and bright acidity with mineral and saline accents. Well-balanced and easy-drinking.

Specifications

Appellation	Picpoul de Pinet
Wine Type	White
Varietals	100% Picpoul de Pinet
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Clay and Limestone
Vinification	Mature grapes are harvested at 12 degrees - 13 degrees . Skin maceration for several hours. Selection of drained juice after undergoing pneumatic pressure. Cold double decantation. Thermoregulated fermentation at 16 degrees C. No malolactic fermentation.
Pairings	Picpoul Le Jade makes a classic match with oysters on the half shell and goes very well with exotic food in general. Picpoul means lip-smacking good.



Codes, Weights and Measures

UPC	7 84585 00868 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00868 8
Case Weight	35
Cases/Pallet	70
Layers/Pallet	14
ABV	13.00%
SRP	\$ 16.99 USD 750mL Bottle

Reviews and News

Picpoul de Pinet - Best seafood pairing - Vinepair
2020 Le Jade Picpoul de Pinet - 90 PTS - DWWA
2019 Le Jade Picpoul de Pinet - 88 PTS - WE
2017 Le Jade Picpoul de Pinet - 90 PTS - JD
2017 Le Jade Picpoul de Pinet - 88 PTS & BEST BUY - W&S
2012 Le Jade Picpoul de Pinet - 87 PTS - WA