

## Cap Cette Picpoul de Pinet

### Les Costieres de Pomerols

#### France - Languedoc-Roussillon - Picpoul de Pinet

The wine consists of 100% Picpoul (or Piquepoul) - a very popular, traditional local variety planted on sun-drenched hillsides called "costières" (coastal region) in the Mediterranean garrigue, near the Etang de Thau - a coastal lagoon situated between the port of Sète and Marseillan.

The color is a superb pale yellow with bright hues. The nose is elegant, with aromas of fresh fruit and citrus fruit especially grapefruit. Well-balanced with typical focusing and zesty acidity. A pure expression of the grape varietal, the wine shows how good Picpoul can be when grown on its favorite terroir.

### Specifications

<b>Appellation</b>	Picpoul de Pinet
<b>Wine Type</b>	White
<b>Varietals</b>	100% Picpoul de Pinet
<b>Age of Vines</b>	20 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Clay and Limestone
<b>Vinification</b>	Grapes are harvested at night at perfect maturity (13.5 degrees ). Juice protected against oxidation. Pneumatic pressing and selection of free-run juice under inert gas. Cold settling for 48 hours at 8 degrees C. Temperature-controlled fermentation (15 degrees C). Four months on fine lees in stainless steel tanks with frequent stirring. No maloactic fermentation.
<b>Pairings</b>	It will complement a vast array of dishes such as Asian cuisine, sushi, spicy fare and all sorts of seafood and grilled fish. Enjoy!



### Codes, Weights and Measures

<b>UPC</b>	7 84585 01270 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01270 8
<b>Case Weight</b>	36
<b>Cases/Pallet</b>	70
<b>Layers/Pallet</b>	14
<b>ABV</b>	13.00%

<b>SRP</b>	\$ 17.99 USD 750mL Bottle
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## Reviews and News

Picpoul de Pinet - Best seafood pairing - Vinepair

2017 Cap Cette Picpoul de Pinet - 94 PTS - Decanter