



Bergerie de Fenouillet | La Pique, Languedoc, Blanc

AOC Languedoc, Languedoc-Roussillon, France

La Bergerie de Fenouillet is a 120-hectare organic estate in Pic Saint-Loup, producing terroir-driven wines on 29 distinct plots. Managed by the Schuler family, the vineyard integrates sheep, orchards, and bees for a biodiverse ecosystem. Each wine reflects the estate's dedication to authenticity, precision, and sustainable farming rooted in both tradition and innovation.



PRESENTATION

La Pique might sound like a fencing move, but this white is more about charm than combat. It's a sun-soaked blend of four Mediterranean grapes doing a perfect balancing act—fresh but rich, crisp yet round. While the name may hint at a parcel or local landmark, above all, it reflects the estate's artisan commitment to organic farming and honest, characterful winemaking.

TERROIR

Grown on classic clay-limestone soils typical of Pic Saint-Loup, this wine benefits from a Mediterranean climate with significant day-night temperature shifts. These conditions enhance aromatic brightness and freshness while the terroir lends texture and structure. The vineyard's high-density planting and high trellising system promote balanced ripening and optimal grape maturity.

WINEMAKING

The grapes are vinified in temperature-controlled stainless steel tanks, with 15% fermented in 500L oak barrels to add structure and complexity. Aging lasts 8 months on fine lees, entirely in stainless steel, with full malolactic fermentation. This approach preserves the purity of fruit while developing texture, roundness, and balance, resulting in a wine of both freshness and depth.

VARIETALS

Grenache blanc 40%, Marsanne 25%, Rolle 25%, Roussanne 10%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

This white opens with an expressive bouquet of citrus, white-fleshed fruits, and floral notes. On the palate, it shows roundness and amplitude, lifted by well-integrated freshness that brings balance and precision. The finish is clean, long, and subtly saline. Lees aging adds body without dulling the vibrancy of the fruit. A structured yet elegant wine suited for both fine dining and aperitif moments.



Artisans Partisans

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

Serve at 12°C (54°F). This wine pairs beautifully with Mediterranean cuisine and seafood-inspired dishes. Try it with sea bream ceviche, asparagus risotto, or lemon-thyme roasted chicken. Its balance of freshness and roundness makes it highly versatile—an excellent match for vegetarian fare or soft cheeses alike, from casual settings to refined pairings.

REVIEWS AND AWARDS



15/20

"Ses parfums de fleurs séduisent. Beau volume en bouche. Une touche de bois apporte Un léger support de structure aux cépages"
La Revue du Vin de France

91/100

"Millésime 2023"
Vert de Vin

