



# BRUNO LAFON

wine selection



## Picpoul (Picpoul de Pinot)

AOC Languedoc Picpoul de Pinet, Languedoc-Roussillon, France

Established in the South of France, and not unlike with age-old vineyards, we find our inspiration in our long fruitful relationship with the best producers. Here you will come across our Picpoul from vineyards nearing the blue waters of the Mediterranean Sea.

### PRESENTATION

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.

### WINEMAKING

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.

### VARIETAL

Piquepoul 100%

12 % VOL.

GM: No.

Contains sulphites.

### SERVING

T° of service: 8°C / 46°F.

### AGEING POTENTIAL

2 to 3 years

### TASTING

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.

### FOOD PAIRINGS

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.

#### Bruno Lafon Selection

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

