

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE MURET

AOP Languedoc Picpoul de Pinet  
White



## PRESENTATION

Located at the gates of Castelnaud-de-Guers, near Pézenas, Domaine Muret has been managed by Christophe and Béatrice Muret for over 20 years. It is part of Domaine de Castelnaud, whose history dates back to the 13th century. The proximity to the Thau lagoon brings a maritime influence that moderates summer temperatures and favors the aromatic freshness of the wines. The vineyard, planted on limestone and clay-limestone soils, is dedicated to a wide variety of grape varieties, including Chardonnay, Viognier, Pinot Noir, and especially Picpoul, emblematic of the region. Vinifications focus on preserving the fruit, with short macerations and aging in stainless steel tanks or barrels for certain cuvées. Its particularity? A remarkable balance between the historical heritage of the terroir and a modern approach focused on the freshness and elegance of the wines.

## VARIETAL

Piquepoul 100%

## TERROIR

An ancient Languedoc grape variety, Piquepoul has been grown along the shores of the Étang de Thau since Antiquity. While primarily known in its white form, it also exists in grey and black variants. A late-ripening grape, it thrives in dry climates and benefits from the moisture of the late season to complete its maturation.

## IN THE VINEYARD

Key stages include vineyard treatments, soil care, and canopy management to support slow, even ripening.

## WINEMAKING

Grapes are destemmed and lightly crushed before being cooled. After gentle pressing, the best juice fractions are selected and fermented at controlled temperatures to preserve freshness and aromatics.

## AGEING

Aged on fine lees to enhance mouthfeel and complexity.

## SERVING

Serving temperature: 8–12°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

Pale green robe with crystalline clarity. The nose is discreet, delicate, and pleasant, with aromas of acacia blossom, hawthorn, and lemon zest. On the palate, it is taut and vibrant, marked by lively acidity that creates a clean, structured, and beautifully balanced finish.

## VISUAL APPEARANCE

Bright, pale green with a crystalline sheen.

## AT NOSE

Subtle floral and citrus notes: acacia, hawthorn, lemon.

## ON THE PALATE

Fresh and nervy with high acidity and a clean, structured finish.

### D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

A wonderfully fresh wine that pairs perfectly with seafood. Produced near the Étang de Thau, it is traditionally enjoyed with oysters, mussels, shellfish, and various fish dishes. Its bright acidity also makes it a great companion to cheese or charcuterie platters. Ideal with a dozen oysters.

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