

Zazou Picpoul

2014 Picpoul de Pinet

Viticulture

Vineyard: South facing.

Soil Type: Limestone, broken stone and quartz.

Irrigation: No irrigation

Vinification:

The grapes are picked early in the morning to retain freshness, 6 hours long maceration at 8°C Centigrade before the fermentation is started. Fermented in temperature controlled stainless steel tanks at low temperature for 10 to 15 days.

Bottled young in early February to display the typical fresh Picpoul de Pinet characteristics.

Tasting Notes:

Color: Light with hints of green.

Nose: It is fresh and fruity with floral aromas. Delightful aromas with overtones of citrus

Palate: It is vibrant and bright, with hints of lemon and white flower followed by a light refreshing aftertaste.

Other: Picpoul de Pinet is a great aperitif, it also goes particularly well with salty dishes, especially seafood or charcuterie. In France it is often served with Oysters from the Thau lagoon.

Chemical Analysis:

Alc (%): 12.5



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