

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Picpoul de Pinet AOC 2005

From an estate in the coastal Garrigues of the Languedoc in the Southern Herault, this wine is a perfect example of the expressive « terroir » wines of the Languedoc region. It is made exclusively from the Picquepoul varietal, native to the region. It thrives on sandy soil, and is known for its palate cleansing acidity.



Region :	Languedoc
Surface :	10 hectares
Soil :	Clay, chalky soil with southern exposure
Grape variety :	100% Picquepoul
Vintage :	2005
Degree :	Alc. 12.5 % by volume
Pruning :	
Winemaking process :	Manual harvest, with temperature controlled fermentation
Aging :	4 months on lies
Volume :	

Tasting

Color :	A crystal straw yellow with greenish tints
Bouquet :	Aromas of lemons and grilled almonds
Palate :	Silky texture, with clean, fresh citrus and pineapple flavors

Food pairing : Ideal as an aperitif, with shrimp, mussels, oysters, grilled lobster or cheese.

Serve chilled, at a temperature of 8°C (45°F).



For more information contact :
Solangedefrance.com, LLC
Email : info@solangedefrance.com