

2024 Picpoul de Pinet, Réserve de la Roquemolière



Country: France

Region: Languedoc-Roussillon

Sub-Region: Picpoul de Pinet

Grapes: Grape Picpoul 100

Tasting Note:

Soft, floral white from southern France, dry and delicate, exuding acacia, hawthorn blossom and citronella.

Winemaking:

Domaine de Roquemolière's grapes are harvested early in the morning and are vinified in a modern cellar, where Cyril Payon the winemaker uses temperature controlled fermentation and ageing on fine lees to ensure balanced, aromatic wines. The wine is fermented in stainless steel tanks, and sees no oak.

Vineyard :

Picpoul de Pinet is a small French white wine region of the South of France facing the Mediterranean Sea. The total vineyard is about 1400 hectares on limestone and sandy soils. The Picpoul de Pinet wines are usually fresh thanks to the proximity of the Mediterranean with sea breeze limiting high daytime temperatures.

Food matching:

Picpoul de Pinet is not only splendid with seafood and shellfish but also with other traditional Mediterranean dishes, Best paired with fish croquetas or Raw anchovy fillets in olive oil. Best drunk young and cool (between 8-10°)

Code 52846124	Practice Yes
Product STILL	Acidity 5.34 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 1.4 g/L
pH Level 3.29	Organic No
ABV 12.00 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 75cl	



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23 Cumberland Avenue
NW10 7RX | London
www.enotriacoe.com