

Cuvée « Féline »

AOP Picpoul de Pinet 2018



Grape variety : 100% Piquepoul, this Languedoc grape is elegant, you will discover its rich bouquet in our Cuvée «Féline».

Soil : Named « Félines » this parcel from the P.D.O. Picpoul de Pinet, the closest to the Thau Lagoon offers exceptional grapes.
This is a gentle small slope plain, nearby a bird sanctuary. The soil is limestone and clay.

Climate : In this designation of origin where the Mediterranean climate is more marked than anywhere in Languedoc for the summer drought, Piquepoul found its place to express itself deliciously. Cool marine breezes after the 15th of august and freshness of night mists are perfect to obtain optimal maturities!

Vinification : Harvested during the night, berries are directly pressed. The juice transformed into wine is then aged on fine lies and stirred regularly during six months in thermo- regulated stainless still tanks.

Tasting : This Picpoul has a straw yellow color and expresses a complex nose. Cuvée « Féline » has beautiful aromatic flavors of candied citrus fruits, honeysuckle, white peach and chamomile. On the palate, with liveliness and freshness you will discover this sublime aromatic complexity during your tastings.

This special Cuvée has a potential ageing of 5 years and exists in Magnums

Vintage 2016 gained one star in guide Hachette 2018.

Vintage 2017 scored 15/20 in La Revue des Vins de France (avril 2019).

This vintage is very promising !

