

# PICPOUL DE PINET- DOMAINE DES LAURIERS

Languedoc



**AOC:** Picpoul de Pinet

**BLEND:** Picpoul (100%)

**WINEMAKER:** Marc Cabrol

## VINEYARD: \_\_\_\_\_

The 30 hectare vineyard spreads through the Mediterranean garrigue and is in part situated on slopes of red earth covered with pebbles and gravel. These release the sun's heat to aid the ripening of the grapes. The association of garrigue and pine plantation soil types and the moisture laden ocean breezes form a special microclimate, bringing cooler air from September to October, which is perfect for ripening late white varietals such as Picpoul.

## VITICULTURE: \_\_\_\_\_

The Domaine practices very conscientious viticulture and is a member of Terravitis, a collection of winemaking estates that adhere to responsible, environmentally friendly practices and promote a holistic and integrated approach to bio-diversity within their estates. This serves as an alternative to the organic certification.

## WINEMAKING: \_\_\_\_\_

Grapes are transported to the winery in stainless steel trailers, which have airtight covers in order to prevent oxidation. Processing occurs within 45 minutes maximum of picking in order to obtain a high quality wine. The grapes are crushed in a gravity-fed all-stainless steel closed press. Fermentation temperature control is achieved via a plate heat exchanger network and a 50,000 kcal refrigeration capacity cooling unit holding 100 hl. This means that settling and racking can be done at 8°C and tartaric acid precipitation at 3°C. All phases of the vinification process are performed under inert gas.

**WEBSITE:** <http://www.domaine-des-lauriers.com/>

**This wine is not suitable for vegans and vegetarians.**



## TASTING NOTES: \_\_\_\_\_

Crisp, clean, mineral and simply perfect with the local Bouzigues oysters. Bright colour with green tinges. Pleasing delicate nose of exotic fruit and peach. Harmonious and balanced hints of exotic fruit and great minerality that this grape and the local terroir offer. Drink as an aperitif or with any light seafood.