

# Esprit de Vignes Piquepoul, Caves Richemer 2023



## Region

Côtes de Thau is an IGP title covering wines produced along the shores of the Étang de Thau lagoon in the eastern Languedoc. The vineyard zone is similar to that of the Picpoul de Pinet appellation. As the name states, the AOP specializes in wines made from the piquepoul grape variety. The sea breezes here particularly benefit to the production of white wines, encouraging the retention of acidity in the grapes. The landscape is dominated by the former volcano of Agde (an outlier of the volcanos of the Massif Central) and Mont St-Clair near Sète. The mixed terrain of garrigue, sand, sea and lagoons is home to a wide array of plant and animal life.

## Producer

The Richemer cellars owe their name to Henri Richet, a Marseillan wine-maker, who started producing for the sea borne trade in the port towns and especially with vermouth. For 90 years it has been cooperative winery based in Hérault, between the Mediterranean sea and Lagune de Thau. They represent 200 winegrowers covering 1000 hectares of vineyards, all based around the coast and on the edge of the Thau Lagoon. Here the rich clay-limestone maritime soils benefit from the sea spray and climatic influences of the Mediterranean making it an ideal area for white wine production. Richemer are developing their sustainability obtaining HVE level 3 for 50% of their vines, and are progressing towards making this for the whole cultivated area.

## Tasting Notes

This is a delicious Piquepoul from the Cotes de Thau that is low in sulphites. The maritime influences give the grapes a very refreshing acidity which translates in the wine along with a lovely minerality. Fermented in stainless steel and ageing on fine lees for 3 months for texture. This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish.

## Food

Perfect either as an aperitif on a hot day, served with white fish like dover sole or shellfish in a provencal rouille sauce.

## Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Dry
<b>Region</b>	Cotes de Thau	<b>Alcohol Content</b>	12.5%
<b>Grape(s)</b>	Piquepoul (100%)	<b>Closure Style</b>	Screw cap
<b>Type</b>	White	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Mineral	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Medium bodied		
<b>Sustainable</b>	Yes-certified sustainable		



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