

Picpoul de Pinet, Sel et de Sable 2023



Region

The department of Hérault lies to the northeast of the Aude and west of the Gard, centred on the town of Montpellier. Much of the Coteaux du Languedoc falls within this rugged warm region. The terroir on this south-facing amphitheatre is classically Mediterranean, and the landscape is dominated by garrigue-covered limestone hills and plateaus. During the growing season, the temperatures are moderated by refreshing sea breezes from the Mediterranean that sweep through the vineyards, cooling the grapes and slowing ripening. The Hérault is a successful host to the classic Bordeaux varietals as well as Chardonnay and the Rhône's Syrah, Grenache and Viognier.

Producer

LGI were created in 1999 by forward thinking partners aware of the challenge and opportunity that lay ahead for regional French wines in the competitive international market. Wines are made and blended from three main sources. Saint Chinian in the Herault, Jean d'Alibert in Minervois and from Gascogne. In the heart of the Languedoc, one of the world's largest wine regions with an array of diverse climates and terroirs allowing a range of local and international varieties to be grown.

Tasting Notes

Made from one of the oldest grapes in the Languedoc (first mentioned in the 17th century), Piquepoule means picked by the hen. Crystal-clear lemon in colour, with hints of green. Delicate aromas of citrus on the nose as well as notes of acacia and flint. The palate is dry and refreshing with citrus, floral note, some tropical fruits and a distinctive mineral edge. It is well balanced, textured, with a zesty acidity giving a fresh finish. This wine has seen 5 months of aging on its fine lees which adds a lovely texture to the wine.

Food

Serve this wine very chilled, as an aperitif or with seafood as the ultimate pairing. This wine is exquisite with rich cheeses.

Technical Information

Country	France
Region	Languedoc - De l'Herault
Grape(s)	Piquepoul (100%)
Type	White
Style	Aromatic
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry
Alcohol Content	12.5%
Closure Style	Screw cap
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk