

**Cuvée Classique**  
**A.O.P. Picpoul de Pinet 2021**

**Cépage** : 100% Piquepoul

**Tasting :**

Typical pale yellow color with silver highlights.

Attack ; beautiful acidity balanced by the amplitude given by this very dry vintage which is particularly successful in the piquepoul.

The nose is expressive, floral on acacia, lily and lemon blossom.

The palate is tender and tangy.

**Gastronomic advice :**

To be enjoyed with seafood, for an aperitif or with a seafood platter, cooked oysters and all the traditional Sète dishes; tielle, stuffed mussels, rouille of cuttlefish, bourride of monkfish. Perfect with grilled fish or simply with marinière mussels.

Also goes well with fish soup, sushi, scallops, grilled prawns, lobster or lobster...

**Ideal serving temperature:** 8 - 10°C

**Development:** 5 years

**Cellar price** incl. VAT 8.00 €



Millésime 2019  
**Deux étoiles au guide Hachette 2021**