

Cuvée Classique
A.O.P. Picpoul de Pinet 2023

Cépage : 100% Piquepoul

Tasting :

Typical pale yellow color with green 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 and delicious, freshly cut pear, yellow pomelo, star anise, immortelle.

The palate is tender and gradually releases all the freshness of the grape variety.

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
Millésime 2020
Deux étoiles au guide Hachette 2022
Millésime 2023