

Classique 2025

AOP PICPOUL DE PINET

Classic expression of Picpoul de Pinet

DOMAINE
FÉLINES
JOURDAN

Our classic cuvée is a blend of our three terroirs. A fine example of Picpoul de Pinet, dry and tender, with a tangy attack accompanied by a beautiful roundness.

100% Piquepoul

- 12,6% alcohol
- 55hl/ha yields
- Mechanical harvesting at night (to preserve freshness)

Winemaking: Direct pressing, fermentation in temperature-controlled stainless steel vats at around 16-18°C.

Ageing: For 3 months on fine lees, then blending of grapes from three terroirs.

Serving temperature : 8 à 10°C

Time of aging : 5 years

Tasting : The wine has a bright golden colour with hints of green. The nose is expressive and fruity (exotic and white fruits), citrus and floral (lime blossom, acacia). The palate is clean and consistent with the nose. The finish is long, salty, mineral and rounded.

Food and wine pairings :

- Appetiser
- Seafood platter (oysters, king prawns, scallops, lobster)
- Fresh cheese
- Sushi



Ingredients :

- Grapes
- Preservative : sulphites
- Stabiliser: carboxymethylcellulose

Nutritional information (per/100ml)

- Energy : 304 kj/ 73 kcal
- Fat: 0g
- Of which saturated fatty acids: 0g
- Carbohydrates: 0g
- Of which sugars : 0g
- Protein : 0g
- Salt: 0g

