

Féline 2024



AOP PICPOUL DE PINET

Shaped by Patience, designed for gastronomy

The Féline cuvée was created in 2013. This cuvée is the forerunner in the creation of a Picpoul de Pinet for ageing and gastronomy, with Picpoul de Pinet AOP certification. We actively participate in the collective 'Patience' initiative of AOP winegrowers.

100% Piquepoul

- 13% alcohol
- 55hl/ha yields
- Mechanical harvesting at night (preserves freshness)

Terroir: Exceptional “Félines” terroir, clay-limestone, influenced by the Mediterranean climate. The sea breezes after 15 August and the cool night-time mists combine perfectly to ensure optimal ripeness!

Vinification: Plot selection, direct pressing, fermentation in temperature-controlled stainless steel vats at around 16-18°C.

Ageing: For 6 months on fine lees with regular stirring.

Serving temperature: 8 to 10°C

Time of aging : 8 years

Tasting : minerality, floral notes (honeysuckle and honey), iodine and zest. A unique roundness thanks to its ageing. A beautiful aromatic burst on the palate, full of elegance, liveliness and length.

Food and wine pairings:

- Sautéed scallops with saffron
- Lobster bisque
- Rich fish dishes with sauce
- Asian dishes
- Poultry with sauce



Ingredients :

- Grapes
- Preservative : sulphites
- Stabiliser: carboxymethylcellulose

Nutritional information (per/100ml)

- Energy : 313 kj/ 75 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 0g
- Of which sugars : : 0g
- Proteins : 0g
- Salt: 0g

