

MOULIN DE GASSAC

PICPOUL DE PINET



Best served between 9°C and 11°C.
To enjoy with fish, shellfish and salads.



Name of the wine	Picpoul de Pinet
Country / Region	France / Languedoc.
Terroir	Terroir de Pinet.
Appellation	AOP Picpoul de Pinet.
Colour	Lovely pale gold.
Nose	Fresh, crisp with a hint of yellow flowers.
Palate	Very fresh with great balance.
Finish	A fairly full wine, fleshy yet fresh, ends deliciously with long acidity.
Soil Type	Clay and limestone terroir close to the Thau Lagoon. Limestone soils from the cretaceous.
Grape varieties	100% Picpoul.
Vinification	100% de-stemmed. Vinification under controlled temperature.
Maturing	4 to 5 months in stainless steel tank.
Yield (~)	50 - 55 hl/ha.
Alcohol	12,5% Vol. Drink within 18 months.
Total Production	40 000 Bottles.

