

# MOULIN DE GASSAC

## PICPOUL DE PINET



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

<b>Name of the wine :</b>	Picpoul de Pinet
<b>Country / Region :</b>	France / Languedoc.
<b>Terroir :</b>	Terroir de Pinet.
<b>Appellation :</b>	AOP Picpoul de Pinet.
<b>Colour :</b>	Lovely pale gold.
<b>Nose :</b>	Fresh, crisp with a hint of yellow flowers.
<b>Palate :</b>	Very fresh with great balance.
<b>Finish :</b>	A fairly full wine, fleshy yet fresh, ends deliciously with long acidity.
<b>Soil Type :</b>	Limestone and gravel.
<b>Grape varieties :</b>	100% Picpoul.
<b>Vinification :</b>	100% de-stemmed,. Vinification under controlled temperature.
<b>Maturing :</b>	4 to 5 months in stainless steel tank.
<b>Yield (approx.) :</b>	50 - 55 hl/ha.
<b>Alcohol :</b>	12.5. % Vol. Drink within 12 months.
<b>Total Production :</b>	10 000 Bottles.

