# Picpoul de Pinet `Rocs Blancs`Languedoc 2025




## Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l`Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monastaries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

## Producer

Picpoul de Pinet is a wine produced in a small region behind the sand dunes of Sete on the Mediterranean coast. Ungrafted Piquepoul vines planted on chalky soils are kept cool and humid by the sea breeze. Founded in 1932, this Cave Coopérative is located in the commune of Pomérols, between the garrigue of Pezenas and the sea dominated by the Mont St Clair in Sete. The co-op merged with the Cave de Castelnau de Guers in 2003 and the Cave of Mèze in 2007 and now run 450 hectares of vines in Picpoul de Pinet. These vineyards stretch over vast terraces of clay, chalk and bright calcerous limestone soils which give this wine its name.

## Tasting Notes

Made with 100% Piquepoul grapes for that classic fresh white from the Languedoc. Golden yellow in colour, with an elegant nose showing fresh peach and a hint of hazelnut. The age of the vines gives body and extra concentration to the wine. Rather discreet at first on the palate, but opens up with aromas of fleshy white fruits and an elegant minerality on the finish with delightful length and finesse.

## Food

Excellent with oysters and fish. Particularly pairs with poultry and white meats in sauce.

## Technical Information

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| **Country** | France |
| **Region** | Languedoc |
| **Grape(s)** | Piquepoul (100%) |
| **Type** | White |
| **Style** | Aromatic |
| **Oaked Style** | Unoaked |
| **Body Style** | Medium bodied |
| **Sustainable** | No |

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|---|---|---|
| **Dry/Sweet Style** | Dry | |
| **Alcohol Content** | 12.5% | |
| **Closure Style** | Screw cap | |
| **Organic/Biodynamic** | No | |
| **Allergens** | **Milk:**<br>**Egg:** | No<br>No |
| **Vegetarian/Vegan** | **Vegetarian:**<br>**Vegan:** | Yes<br>Yes |

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