Picpoul de Pinet Domaine Morin 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

Near the Bassin de Thau and running along the Via Domitia, Domaine Morin Langaran has existed since 1330. Then, it belonged to the Order of the Knights of the Holy Spirit. During the religious wars, monks abandoned their possession and families to ensure the estates upkeep. In 1966 the Morin family aquired the business. After her father Albert, Caroline, a young and dynamic winemaker, brings out the best of this excellent terroir in wines with much finesse and a lovely minerality.

Tasting Notes

The Picpoul de Pinet vineyard area runs along the southern French coast, close to both the Mediterranean sea and the Bassin de Thau. Made with sustainable practices, and currently undergoing the certificaion process for HVE and Terra Vitis. Pale lemon in colour with fresh floral notes on the nose. The palate is light and dry with flavours of green apple, citrus and white blossom with the classic saline note that makes Picpoul de Pinet so distinctive.

Food

This wine is excellent to pair with white meat-based dishes, soups, and with rice and pasta dishes like tagliatelle with herbs and seafood risotto. However the best pair is with oysters as Lake Thau next to the region is famed for this.

Technical Information

Country	France
Region	Languedoc
Grape(s)	Piquepoul (100%)
Type	White
Style	Aromatic
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

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

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