



TECHNICAL SHEET

Flora & Fauna L'Abeille

Picpoul de Pinet, 2018



Variety/Varieties

Picpoul de Pinet

Grapegrowers

Costières de Pomerols

Harvest Dates

Mid-September

Vineyard Sites

Co-Op Vineyards

Climate

Mediterranean

Soil

Clay & Limestone with Quartz pebbles

Vine Management

Conventional

Serving Temp

10 °C

Cellaring Potential

2 years

Alcohol

13%

Residual Sugar

1.2 g/l

pH

3.35

Total Acidity

Wine Making

One of only four significant producers of Picpoul de Pinet alongside 20 or so tiny domaines. Hidden behind a neglected concrete facade of the old winery lies an immaculate modern facility; a €12m investment in small scale steel fermentation vats, temperature and computer controlled systems.

Palate

This wine is both gentle and refreshing, with a silky mouth-feel and crisp, vibrant acidity. The acidity is why the wine is known locally as the 'Lip Stinger'.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

Notes of Mediterranean white peach, apricot kernel and zesty lime peel.

Food Pairing

Picpoul de Pinet is not only splendid with seafood and shellfish as well as other traditional Mediterranean dishes, but also with cheese and chocolate. It's best drunk young.