



domaine de  
**BELLEMARE**

# PicPoul de Pinet

The estate's 49 hectares are planted with a typically Languedoc selection of grapes varieties, including the famous piquepoul, cinsault, grenache and syrah. Other more international varieties, such as chardonnay, merlot and cabernet-sauvignon have also been established, as well as other more original ones such as roussanne, muscat petits grains, viognier and vermentino.

*« Living at the rhythm of the vines ... to get naturally the best of the grapes we prune... ».*

Along the Mediterranean, at the bottom of the Gulf of Lion, the Picpoul de Pinet terroir extends around the Thau Basin, in the middle of the Agde-Pézenas-Sète triangle over 1300 hectares. This is the largest white wine region in Languedoc. Our plot is located in the south of the appellation, bordering Lake Thau, on rather poor soil covered with lime concretions. The climate here is tempered by marine mists and breezes. This marine influence is extremely important as it plays the role of a heat accumulator that limits daily temperature swings, namely the temperature rising during the day and falling at night.

Piquepoul is an old Languedoc grape variety that has been found on the banks of Lake Thau since Antiquity; this late-ripening grape variety, planted in a dry climate, takes advantage of the humidity of the late season to complete its maturation.



*Piquepoul, the variety harvested last on the estate, matures very slowly. It is usually picked in late September/early October, after the red varieties. It has a pale crystalline colour, discreet nose of white flowers, hawthorn and acacia blossom, and a lively ending on the palate. This wine strikes a balance between acidity and roundness that gourmets find delightful.*

**Vintage :** 2010

**Soil:** Sand and limonstone soils with little shalk stones

**Grappe variety:** Piquepoul (55 hl/ha)

**Wine making:** Night harvesting; total destalking. Immediate pneumatic pressing; cold settling (4 to 6°C). Low temperature fermentation (13 to 15°C), maturation on the lees in inox tank during 2 months

**Tasting notes:** Brilliant, pale yellow tint with green hues; very fresh nose, delicate and floral, white flowers (« aubepine »); lively and fresh attack with lemon touch; final on a mineral and salty note

**Food and wine:** Selfish, grilled fish, sushi, salads, aperitif 🌡️ : 11 à 12°C

