



domaine de
BELLEMARE

PICPOUL DE PINET SÉLECTION PATIENCE

AOP PICPOUL DE PINET



100% Picpoul blanc



Harvested at night. Direct pressing without breaking up the press-cake. Cold static racking must and fermentation at low temperature (18°C) in amphora, no malolactic fermentation



Amphora on fine lees for 10 months



Color: light yellow with a silver tint
Nose: fresh, mineral and floral nose
Taste: bright attack with lemon notes, mineral, almost saline finish



5 - 10 years



10-12°C



75cl



Pairing: cheese, white meat, fish, appetizers