



domaine de
BELLEMARE

PICPOUL DE PINET:



WINE

Vintage : 2022

Appellation : AOP Picpoul de Pinet

Grape varietal: 100% Picpoul

Winemaking: Harvested at night – Direct pressing– Must setting scold statics – Low temperature fermentation (18°C) – Not of malolactic.

Aging: In stainless tank on fine dregs for 3 months.

Flavour profile: Light yellow with a tint of silvered– Fresh, mineral and floral nose– Notes of citrus fruits, lemon, grapefruit–Attack lives on lemony notes - Finale on an almost salt mineral edge.

Food pairing: Seafoods and shell, fishes, salads, apertifs.

Service :10 -12°C

Aging potential: 2 years

Production: 25 000 bottles annually

Chemical analysis

Alcohol: 14%.

Residual sugar: 2.36 g/l

Total acidity: 4.39 g H2SO4/L

pH: 3.15

TERROIR

Rows: East-west

Altitude:10 m

Climate: Mediterranean

Soil: Sablo-muddy covered with small concretions limestones

Density: 4000 vines/ha

Yield: 40 hl/ha

Vine growing: Reasoned cultural practice – certification HVE 3



PACKAGING

Bottle: Alsacian flute color oak

Cork : Liège (49*24) or screwcap (white)

Box: 6 bottles up

