

# Domaine de Belle Mare

## Picpoul de Pinet 2025



WHITE  
STILL WINE



FRANCE



LANGUEDOC-  
ROUSSILLON



SUSTAINABILIT  
Y CHAMPION

### TASTING NOTE

Light yellow with a tint of silver. Fresh, mineral and floral nose - Notes of citrus fruits, lemon and grapefruit.

### VITICULTURE

Reasoned cultural practice with HVE-3 certification.

### VINIFICATION

Harvested at night. Direct pressing without breaking up the press-cake. Cold static racking must and fermentation at low temperature (18°C), no malolactic fermentation. Aged in stainless steel vats on fine lees for 3 months before bottling.

### FOOD MATCHING

Seafood, fish, sheep's or goat's cheese, or simply as an apéritif.

|                 |                      |
|-----------------|----------------------|
| SIZE            | 75cl                 |
| VINTAGE         | 2025                 |
| ABV             | 13.3%                |
| GRAPE VARIETIES | Picpoul (100%)       |
| CLOSURE         | Screw cap            |
| SKU CODE        | 70496125             |
| COUNTRY         | France               |
| REGION          | Languedoc-Roussillon |
| ALLERGENS       | Sulphur              |
| CLOSURE         | Screw cap            |
| PH              | 3.11                 |
| TOTAL ACIDITY   | 4g/l Tartaric        |
| RESIDUAL SUGAR  | 1.2g/l               |
| SKU             | 70496125             |