Domaine de Belle Mare

Picpoul de Pinet 2025

WHITE STILL WINE | FRANCE | LANGUEDOC-ROUSSILLON | SUSTAINABILITY 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