

Domaine la Serre - Picpoul de Pinet

France | Languedoc

Art. Nr. 82180

Wine Description

Picpoul translates as lip-stinger, due to its mouthwateringly tart acidity, steely crisp structure and upbeat freshness. Zippy and zestful, this wine can be enjoyed with seafood, particularly Oysters, Prawns, grilled Scallops, as well as Goat and Sheep cheese and simply on its own on a hot summer's day.

Region Description

Picpoul de Pinet from the Languedoc-Roussillon, is a crisp, refreshing white wine made exclusively from the ancient Picpoul grape variety. This AOC is one of the very few in Southern France to be dedicated solely to white wine.

The Picpoul de Pinet AOC vineyard area is located on the Etang de Thau lagoon on the edge of the Mediterranean Sea, where the warm climate is tempered by cooling sea breezes.

This grape variety, with its inherent freshness and ability to retain acidity has been grown here for centuries, not harvested until the end of September, benefitting from the warm dry late summer climate.

This wine, grown next to the famous oyster beds of the area, is fast becoming one of the UK's most sought after wines, filling the gap left by the shortages from New Zealand Sauvignon Blanc. Decanter magazine has long championed this wine, consistently scoring it over 90 points, as it quickly became a hit in the London restaurant scene. Its popularity spread from there and 2021 was the year when this wine really took off, with the British market accounting for 65% of total production. The problem is that quantities are less than 10% of the production of Marlborough Sauvignon Blanc, so demand far exceeds supply.

TECHNICAL DATA

VINTAGE:	2020	COUNTRY:	France
REGION:	Languedoc	VOLUME:	0,75 L
STYLE:	Crisp & Zesty	WINE TYPE:	White wine
VARIETAL:	Picpoul	SERVING TEMP:	cooled
ALLERGENS:	contains sulfites		

