



MARIS

PICPOUL DE PINET

Based in The Languedoc, along the Mediterranean, the Picpoul de Pinet terroir extends around the Thau Basin. The climate here is tempered by marine mists and breezes. This marine influence is extremely important as it plays the role of a heat accumulator that limits daily temperature swings, namely the temperature rising during the day and falling at night.

Piquepoul is an old Languedoc grape variety that has been found on the Mediterranean since Antiquity; this late-ripening grape variety, planted in a dry climate, takes advantage of the humidity of the late season to complete its maturation.

<u>APPELLATION:</u>	A.O.C. Picpoul de Pinet
<u>GRAPE VARIETY:</u>	100% Picpoul de Pinet
<u>SOIL:</u>	Clay and limestone soil just a few kilometres from the reputed Etang de Thau (salted water close sea) overlooking the Mediterranean town of Sète.
<u>VINIFICATION:</u>	Grapes are harvested at 12°- 13° maturity Skin maceration for several hours Selection of drained juice after undergoing pneumatic pressure Cold double racking Fermentation at 16° No malolactic fermentation Natural acidity
<u>CHARACTERISTICS:</u>	Pale yellow with green highlights. Fine and fruity, reminiscent of citrus, tropical fruits, and Spring flowers with mineral notes and a medium body. Dry and well balanced, fresh and clean finish.
<u>GASTRONOMY:</u>	Excellent with oysters, seafood, grilled fish, chicken salads or served as an unusual aperitif. It neutralizes the salt and iodine in shellfish and other crustaceans, and is surprisingly good with rich cheese and charcuterie
<u>TO BE SERVED AT:</u>	10°C
<u>AWARDS:</u>	Gold Medal Concours Agricole Générale Paris 2011