

SAINT PEYRE PICPOUL DE PINET



100% Picpoul. A very popular, traditional local variety. The color is a superb pale yellow with bright hues. The nose is elegant, with enticing aromas of grapefruit, smoke, honeysuckle and white flowers. Big, refreshing flavors of melon, lemon and grapefruit. Bright, smooth, medium-bodied with nicely integrated acidity and a very clean, lengthy finish. The balance is zesty and harmonious with great varietal expression: this wine shows how good Picpoul can be when grown on its favorite terroir! A terrific aperitif, but truly celebrated with all shellfish and seafood, as well as full flavored white-meat dishes, cheeses and cured meats.

Within the Languedoc region, near the Mediterranean coast, Pinet is a small village near the Bassin de Thau, a lagoon famed for its oysters, and Sete, one of the oldest fishing villages in France, founded by the Phoenicians. This wine comes from vineyards planted on vast sun-drenched hillside terraces, known locally as *costieres*, extending down from the wild garrigue country to the sea. (*The garrigue is the name given to open scrubland made up of low-growing, dwarf bushy shrubs including holm oak, juniper, broom and wild herbs such as rosemary, thyme and sage.*) The terroir is clay and limestone soils not far from the Thau basin surrounding the town of Sète. The grapes are harvested at night at perfect maturity. Short maceration on the skins (a few hours). Pneumatic press, selection of the musts. Clarification in cold vats.

Fermentation in thermo-regulated stainless steel tanks. No malo-lactic fermentation. This interesting varietal yields body, liveliness, purity of flavor and crisp dryness in impressive and inexpensive fashion.

Saint Peyre is considered one of the best producers in the Languedoc. The success is due to the terroir, where cooling breezes from the sea retain the invigorating freshness of the flavors of the grapes, and winemaker Jean Veyriers' abilities and talent. Domaine Saint Peyre offers wines from the Languedoc region of France that transcend their designation. Founded in 1932, Les Costières de Pomerols is one of the largest Cave Co-ops of Southern France, producing two million bottles per year. They boast state of the art vinification and bottling.

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Tasting Note:

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100% Picpoul. Aromas of grapefruit, smoke, honeysuckle & white flowers; flavors of melon, lemon & grapefruit; bright & smooth; nice acidity; long finish.

Shelf Talker:



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