



CACHET WINE

Picpoul de Pinet Terrasses de La Mer

Code PICP010

The perfect wine for a summer's day; bone dry and refreshing with flavours of lemons, apples and a mere hint of almonds. It makes an excellent alternative to Sauvignon Blanc or Pinot Grigio.

Tasting Notes:

Bright straw colour. Flavours of citrus, tropical fruits and subtle floral aromas. The mouth is intensely refreshing and well balanced, showing lovely floral fruit and minerality and layered with zesty acidity.





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Specification

Vinification The harvest starts early , usually late August or early September depending on the weather and vintage in order to get ripe grapes with a fresh acidity. The grapes are destemmed, pressed and cooled at 10 °C. in steel tank. Within 24 hours, the juice gets statically clarified and is then sent to fermentation which lasts 10 to 15 days. Once ferment is over, the wine is settled in tank for 2 weeks prior to bottling.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country France

Region Languedoc-Roussillon

Type White Wine

Grapes Picpoul Blanc

Genres Vegan, Vegetarian

Vintage 2023

Style Dry

Body Elegant, crisp and delicate

Producer Cave de l'Ormarine

Producer Overview In 1773, Turgot, one of Louis XVI's future ministers, gave permission for each barrel of the local wine to be branded with a red-hot branding iron with a sign marking the quality of the Pinet vineyards. Today, the Master Winemakers of the Ormarine Winery are perpetuating this centuries-old tradition and legendary history with considerable success.

Closure Type Screw Cap

Food Matches Enjoy with a traditional prawn cocktail.