



domaine de
BELLEMARE

PICPOUL DE PINET

AOP



100% Picpoul



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



Stainless steel vat on fine lees for 3 months



Color: light yellow with a silver tint
Nose: fresh, mineral and floral nose
Taste: citrus notes, lemon and grapefruit, bright attack, mineral, almost saline finish



2 years



10-12°C



75cl



Pairing: fish, sheep's or goat's cheese, appetizers