

TWI

TURNER WINE IMPORTS



A.O.C. PICPOUL DE PINET 2007

Caractéristiques

100% Picpoul. A clear, gold wine with green highlights. Full-flavored with aromas of flowers, citrus fruits, aniseed and fennel. In the mouth, the typical acidity of Picpoul de Pinet. Very fresh, its originality comes from its volume and mellowness, and also from its long persistence (about 7-8 seconds).

Soils

The vineyards, aged of 5 to 25 years, are at Montagnac, at 8 km from the cellar. The soils date back to the Jurassic Period; they are red and composed of a mixture of gravels and quartz. The vineyards slope gently down to the East.

Vintage

Harvest of the grapes at 13% volume at the end of September. Mechanized harvesting, racking, pneumatic press, slow fermentation at 17°, 18°C. The wine stays on its lees 3 months before filtration and bottling.

Association of food and wine

Shell-fish, especially oysters. Fish with lemon. Fresh cheeses. Asparagus. Anything with lemon.

Drink Temperature

46-50°F

Prize list

1993 - Gold medal at the Narbonne Competition : "Les Silènes".
1994 - Gold medal at the Paris Agricultural Show
1995 - Silver medal at the Paris Agricultural Show
1996 - Silver medal at the Macon Competition; Bronze medal at the "Vinalies"; "Hachette" guide 1998
1998 & 1999- Silver medal at the Paris Agricultural Show
2000 et 2001 -Guide Hachette 2002 et 2003
2003 - Gold medal at the Paris Agricultural Show