

# Sustainable WineSolutions



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>BISTRO</b>		REGION: <b>Languedoc, France</b>	
APPELLATION: <b>IGP Thau Piquepoul</b>		VINTAGE: <b>2020</b>	ALCOHOL: <b>12.5%</b>
PRODUCER: <b>Les Caves Richemer</b>		ATTRIBUTE:	
WINEMAKER: <b>Florian Masson</b>		<b>Vegan</b>	

### GRAPES:

100% Piquepoul

### TERROIR:

Sand, Clay and Gravel

### VINES:

Plots from 2 to 39 years old. Machine harvest, Cordon de Royat and Guyot trained vines.

### VINIFICATION:

Stainless steel cool fermentation between 14-18°C. Cold maceration of the grapes. Slow pressing and delicate treatment of the juice. Two batonnage per day after fermentation.

### MATURATION:

Settled in stainless steel for 1 to 6 months.

### TASTING NOTES:

Floral aromas with prevailing citrus notes on the palate. Vibrant acidity, a fruity character with a long finish.

### PAIRING SUGGESTION:

Piquepoul was made for seafood; sushi, calamari, and shellfish are all ideal pairings.

### SERVING TEMP:

8-12°C

