

Hugues Beaulieu Picpoul de Pinet

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: Picpoul de Pinet

CEPAGE: 100% Picpoul

WINEMAKING: Grapes are harvested at night at perfect maturity (13.5 degrees). Juice protected against oxidation. Pneumatic pressing and selection of free-run juice under inert gas. Cold settling for 48 hours at 8°C (46°F). Temperature-controlled fermentation (15°C - 59°F). No malolactic fermentation.

THE STORY

Founded in 1932, this Cave Coopérative is located in the top commune of Pomérols, between the garrigue of Pezenas and the sea dominated by the Mont St Clair in Sete. The co-op merged with the Cave de Castelnau de Guers in 2003 and the Cave of Mèze in 2007, and it includes 350 members. The members control 1,800 hectares (4,448 acres) of vineyard land, of which 400 hectares (988 acres) is Picpoul de Pinet. The Pomerols vineyards stretch over vast sun-light terraces with clay/calcareous soils. They produce Piquepoul, Chardonnay, Viognier, Sauvignon Blanc, Terret, Merlot, Cabernet, Syrah, Grenache, Cinsault and Carignan. Production is 54% white, 28% rosé and 18% red.!

THE ADJECTIVES

OVERALL: The color is a superb pale yellow with bright hues.

AROMAS / FLAVORS: The nose is elegant, with aromas of fresh fruit and citrus fruit especially grapefruit.

MOUTHFEEL: Well-balanced with typical focusing and zesty acidity.

THE SELLING POINTS

Kysela's #1 Wine!

AWARDS: 90pts Wine Enthusiast, 89pts Jeb Dunnuck

PAIRINGS: Seafood & Shellfish. The Muscadet of the South!

