

# Villa des Croix Picpoul de Pinet

**Appellation:** Picpoul de Pinet AOP

**Producer:** SO Vignerons

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## Technical Data

**Wine Type:** Dry White Wine

**Grape Variety:** 100% Picpoul Blanc (Picpoul)

**Alcohol:** 12–13% ABV (depending on vintage)

**Bottle Size:** 750 ml

**Closure:** Cork

**Ageing Potential:** Best enjoyed within 2–3 years

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## Vineyard & Terroir

The vineyards are located near the Mediterranean coast around the **Bassin de Thau** in Southern France.

- **Climate:** Mediterranean (warm days, cooling sea breezes)
  - **Soils:** Limestone-rich clay soils
  - **Influence:** Strong maritime influence giving natural freshness and salinity
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## Vinification

- Harvested at optimal ripeness (often during cool night hours)
  - Gentle pressing to preserve aromatics
  - Fermentation in temperature-controlled stainless steel tanks
  - Aged on fine lees for approximately 3–4 months
  - No oak ageing to preserve purity and freshness
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## Tasting Notes

**Appearance:** Pale straw yellow with green highlights

### Aroma:

- Fresh lemon and citrus zest
- White flowers
- Subtle mineral and saline notes



**Palate:**

- Crisp and vibrant acidity
  - Clean citrus profile
  - Light to medium body
  - Refreshing saline finish typical of coastal Picpoul
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**Food Pairing**

An excellent match for:

- Oysters and shellfish
  - Grilled white fish
  - Shrimp and seafood platters
  - Mediterranean salads
  - Goat cheese
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**Serving Recommendation**

- **Serve at:** 10–12°C (50–54°F)
- Best enjoyed young for maximum freshness