



# GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

## TERROIR PICPOUL DE PINET AOP Picpoul de Pinet

### PRESENTATION:

A passionate advocate of the Mediterranean Art de Vivre and owner of benchmark estates in the South of France, Gérard Bertrand reveals all the unique expression of the 'Terroirs' of the region.

The vineyard is situated on the banks of the Thau lake, between the scrubland and the sea. The Mediterranean climate limits the daily swings of temperature with the sea breeze cooling the heat of the day and the mass of water of the lake acting as a thermal reservoir to offset the drop in temperature at night.

### GRAPE VARIETIES:

Picpoul de Pinet

### VINIFICATION AND MATURING:

To reduce the risks of oxidation, the grapes are picked at a time when the temperatures are coolest, either during the night or very early in the morning, and are brought into the cellars as quickly as possible where they are immediately pressed in a pneumatic press.

The musts are then left to ferment at low temperature (16 to 18°) to preserve a maximum amount of their aromas. The wine is aged on fine lees in stainless steel vats before being bottled the following spring.

### TASTING NOTES:

This wine, crafted 100% from the Picpoul grape variety, comes in a yellow colour with shimmering flashes.

The intense, complex nose reveals notes of white fruit, citrus fruit, honey and white flowers.

Full-bodied and lively on the palate, it offers a remarkable crisp freshness.

This wine is ideally suited to accompany shellfish (Charentes mussel soup, stuffed clams) and crustaceans, but also goes well with fish, such as pan-fried eels or hogfish.

