



## Domaine de Belle Mare Picpoul de Pinet 2018

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REGION	Languedoc Roussillon
GRAPES	100% Picpoul de Pinet
VITICULTURE	Organic farming
VINICULTURE	Night harvesting; total destemming. Immediate pneumatic pressing. Cold settling (4 to 6°C). Low temperature fermentation (13 to 15°C), maturation on the lees in stainless steel tanks over 2 months.
SOIL	Sand and limestone with small, chalky stones.
ALCOHOL	13%

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The Belle Mare Estate stretches over 68 hectares around Thau Lake. 53 hectares are planted with vines according to a planting scheme that is typical of the Languedoc region: the famous Piquepoul, Cinsault, Grenache and Syrah. More international vine varieties such as Chardonnay, Merlot and Cabernet Sauvignon have been introduced along with other more original grape varieties such as Roussanne, Muscat petits grains and Viognier.

Along the Mediterranean, at the bottom of the Gulf of Lion, the Picpoul de Pinet terroir extends around the Thau Basin, in the middle of the Agde-Pézenas-Sète triangle over 1300 hectares. This is the largest white wine region in Languedoc. Our plot is located in the south of the appellation, bordering Lake Thau, on rather poor soil covered with lime concretions. The climate here is tempered by marine mists and breezes—this marine influence is extremely important as it plays the role of a heat accumulator that limits daily temperature swings, namely the temperature rising during the day and falling at night.

**Piquepoul** is an old Languedoc grape variety that has been found on the banks of Lake Thau since Antiquity; this late-ripening grape variety, planted in a dry climate, takes advantage of the humidity of the late season to complete its maturation.