

RÉSERVE DELSOL



Picpoul de Pinet

AOC Picpoul de Pinet, Languedoc, France

VARIETY

100% Picpoul (one of the oldest indigenous Languedoc varieties)

VINIFICATION

Cold settling (racking) takes place to ensure that only fresh fruit flavors are imparted. Fermentation at 57°. The wine is left to age on the lees for two months before bottling.

DOMAINE

Réserve Delsol is ideally situated along the Thau Lagoon in Montagnac in the newly formed Picpoul de Pinet AOC. The lagoon and Mediterranean breezes make the nights cooler than in other areas of the Languedoc. This and the high humidity create perfect conditions for growing Picpoul. Apparently Hannibal and his elephants passed through this area on their way to Rome, so elephants have become a kind of mascot for Delsol. You will find their likeness on the label and at the entrance gate of the property.

TASTING NOTE

A dry, light, refreshing wine with a fruity and floral nose, with hints of rose petal and lime. The palate is vibrant and fresh with well balanced acidity.

FOOD PAIRING

Ideal with shellfish, grilled fish and fresh cheeses.

2020 88 WINE ENTHUSIAST

