

MAISON FORTANT

F O N D É E E N 1 9 2 0

Appellation : PICPOUL-DE-PINET 2017

Appellation d'Origine Contrôlée



TERROIR

- ❖ Picpoul's terroir covers a surface area of 1400 Ha on either side of the Via Domitia, on the banks of the Thau Lagoon. The climate is typically Mediterranean though pleasantly mild, with superb exposure to the sun and low precipitation (600 mm).
- ❖ The distinctiveness of this terroir is due to this local, historical varietal, piquepoul, whose characteristics are highly unique.

BLENDING - Piquepoul

- ❖ Our selection of plots is therefore based on two types of terroir:
 - Piquepoul grown in Cretaceous calcareous clay soils which lend finesse and minerality to the wine (80% of the blend).
 - Piquepoul grown in fluvial sediment-based soils which lend fresh aromas and delectable flavours (20% of the blend).

VINIFICATION

- ❖ The grapes in each plot are harvested at their peak of ripeness and vinified separately after having been completely destemmed, undergoing short cold maceration with skin contact followed by gentle pressing and long fermentation at moderate temperatures (16°C).

AGEING

- ❖ Aged in concrete/stainless steel tanks on fine lees for 4 months with regular stirring to develop the wine's texture.

TASTING NOTES:

- ❖ This wine is pale yellow in colour with green highlights. Its nose is luscious with notes of citrus fruit and hawthorn blossom. Fresh and delectable on the palate with pleasing lemony flavours and an invigorating finish.