



VIALADE & FILS
DOMAINES ET NATURE

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PICPOUL DE PINET - LES FLAMANTS

AOP PICPOUL

PRODUCER: Caves de Pomerols et Florensac

TYPE: White

GRAPES: 100% Picpoul

SOIL TYPES: The vineyards of Pomérols and Florensac are situated in the Hérault department, near the Étang de Thau. The terroir consists mainly of clay-limestone plateaus, rich in Cretaceous limestone and laden with quartz gravel. The Mediterranean-style climate is characterised by lower rainfall and higher temperatures than the national average.

VINEYARD MANAGEMENT: Our partner wineries cultivate around fifty hectares planted with a single grape variety, 'Piquepoul'. This is a very late-ripening variety that retains excellent natural acidity even in hot years. The yield is a maximum of 60 hl per hectare.

WINEMAKING: Plot-by-plot selection, selection on the loading bay, enzymatic treatment on arrival, pre-fermentation maceration at 8°C for 6 hours, static settling, and low-temperature alcoholic fermentation. The winemaking protocols are tailored to the production of Picpoul cuvées, focusing on acidity and aromas. Other cuvées undergo bâtonnage to develop structure. The final cuvées are blended following tasting prior to bottling.

TASTING NOTES: Easy to drink, very aromatic with flavours of apricot and lemon, and a finish full of minerality. A wine best enjoyed within the year of release.
Serving temperature: 10–12°C.

FOOD PAIRINGS: A perfect match with Bouzigues oysters! A Niçoise salad (with or without anchovies) or mussels marinières are also excellent choices.

BOTTLE

Type: Netpune
Height: 32,6 cm
Weight: 1,29 kg

BOX

Size: 23,5 x 15,5 x 33,5 cm
Weight: 7,87 kg
SU/Box: 6

LAYER

Number of boxes: 25
Su/Layer: 150

PALLET

Size: 120 x 80 x 180 cm
Weight: 793 kg
Number of layers: 4
Boxes/pallet: 100
SU/Pallet: 600