

Languedoc

HENRI DE RICHEMER

PIQUEPOUL

In the heart of the Languedoc, bordering the Thau Basin and the Mediterranean Sea, Les Caves Richemer started in 1937. The unique, local varieties of Terret Blanc, Piquepoul Blanc and Marse-lan, are Richemer's specialties.



VINTAGE
2019

SOIL
Mediterranean waterfront.
Sand, clay and gravel sediments

VARIETALS

100% PIQUEPOUL

WINEMAKING

Early morning picking and cold temperature fermentation to preserve freshness. Piquepoul is a grape that needs heat and sunshine to ripen nicely. However it requires cool temperature fermentation to express its crisp and powerful aromatic profile.

TASTING NOTES

It's important to know that Piquepoul grows in a warm and dry climate, close to the Mediterranean sea. Its aromatic profile shows citrus and grapefruit, which pairs beautifully well with mediterranean cuisine. The signature of the Piquepoul however is a slight saline minerality on the palate which makes it the perfect seafood match.



FOOD PAIRING

