

Product code: 1953

FAMILLE MORIN, CUVÉE CAROLINE, PICPOUL DE PINET, LANGUEDOC, FRANCE, 2020



Producer Profile

It was in 1966 that the Morin family took ownership of the estate.

Today Caroline Morin is the young winemaker in charge trying to express the fabulous terroir through her wines of great finesse and minerality. Cuvée Caroline has been specially blended to be a gastronomic wine, with the body and balance that is perfect to accompany seafood and fish dishes.

Viticulture

In the appellation, the method of pruning is Double Cordon de Royat and yield is limited to 60 hls/ha. Picpoul is the latest developing grape of the vineyard. It is harvested at the end of September and sometimes as late as the beginning of October.

Winemaking

Night harvested in order to preserve aromas and freshness. Immediate pressing and cold settling at a very low temperature. Once fermentation is achieved, the wine is aged on fine lees with regular stirring of the lees in order to bring richness and roundness.

Tasting Note

Bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn; fresh and saline palate but with a slight roundness for a Picpoul. This is "gourmet" Picpoul.

Food Matching

Grilled fish, and white meat in a creamy sauce

Technical Details

Varieties:

Picpoul 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment