



Famille Morin, Cuvée Caroline, Picpoul de Pinet, Languedoc, France, 2024

PRODUCER PROFILE

The Morin family took ownership of this beautiful estate in 1966, and today its wines are carefully crafted by young winemaker, Caroline Morin.

Her intention is to express their distinctive terroir through ensuring finesse and minerality form the backbone of her wines. The Cuvée Caroline wines have been specially blended to capture the essence of the region yet be versatile, offering good value and immense drinking pleasure.

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



Product code: 1953

TECHNICAL DETAILS

Varieties:

Picpoul 100%

Features:

Vegetarian
Vegan

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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