HOUSE OF TOWNEND

Picpoul de Pinet Terrasses de La Mer

Price	£11.99
Code	PICP010

The perfect wine for a summer's day; bone dry and refreshing with flavours of lemons, apples and a mere hint of almonds. It makes an excellent alternative to Sauvignon Blanc or Pinot Grigio.

Tasting Notes:

Bright straw colour. Flavours of citrus, tropical fruits and subtle floral aromas. The mouth is intensely refreshing and well balanced, showing lovely floral fruit and minerality and layered with zesty acidity.

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Specification	
Vinification	The harvest starts early , usually late August or early September depending on the weather and vintage in order to get ripe grapes with a fresh acidity. The grapes are destemmed, pressed and cooled at 10 °C. in steel tank. Within 24 hours, the juice gets statically clarified and is then sent to fermentation which lasts 10 to 15 days. Once ferment is over, the wine is settled in tank for 2 weeks prior to bottling.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grapes	Picpoul
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Cave de l'Ormarine
Producer Overview	In 1773, Turgot, one of Louis XVI's future ministers, gave permission for each barrel of the local wine to be branded with a red-hot branding iron with a sign marking the quality of the Pinet vineyards. Today, the Master Winemakers of the Ormarine Winery are perpetuating this centuries-old tradition and legendary history with considerable success.
Closure Type	Screw Cap
Food Matches	Enjoy with a traditional prawn cocktail.
Press Comments	Jancisrobinson.com, 2025, 15.5 points: "A pretty little apples-and-pears number with soft but fresh acidity. Picpoul de Pinet is always described in the context of summer and shellfish but tasting this on a dark, cold, December night, I actually think it works very well as a winter wine too – it goes very nicely with fish pie and yesterday was a friendly accompaniment to an apple, celeriac and cumin salad. And it's practically at a giveaway price."