



## HOUSE OF TOWNEND

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### Picpoul de Pinet, Terre d'Eole

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|--------------|---------|
| <b>Price</b> | £12.49  |
| <b>Code</b>  | PICP030 |

A great example of a Picpoul de Pinet demonstrating what can be achieved using the lovely Piquepoul grape. Fresh, light and refreshing with citrus and lemongrass flavours. The perfect lighter dry white with or without food.

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#### **Tasting Notes:**

Brilliant yellow robe with green tints. Flower nose with notes of hawthorn, acacia, but also citrus fruit. Round and mineral wine in the mouth with a grapefruit finish.

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| Specification     |   |
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| Vinification      | Vinification is achieved under inert gas in order to keep freshness and aromas, then a pneumatic pressing occurs and cold settling at 8° C during 24 hours; 3 week fermentation under controlled temperature. The wine is then fined and filtered before bottling.  |
| ABV               | 12.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | France  |
| Region            | Languedoc-Roussillon  |
| Type              | White Wine  |
| Grapes            | Picpoul   |
| Genres            | Vegan, Vegetarian   |
| Vintage           | 2024  |
| Style             | Dry   |
| Body              | Elegant, crisp and delicate   |
| Producer          | Domaine des Lauriers  |
| Producer Overview | The Domaine des Lauriers was established in 1969 with the purchase of their first vineyard plots. They had to be selective in their purchase of land to ensure they only acquired the best soils, so building the 45 hectares of vineyards currently making up the "Domaine des Lauriers" was a gradual process.  |
| Closure Type      | Screw Cap   |
| Food Matches      | A fabulous match for fish and oysters.  |
| Press Comments    | A Bordeaux that I wasn't totally sure about when I first opened it but it rapidly became a serious favourite. A claret with a lot of matter in it, a very reassuring vibe and a nice rinse of acidity - what some would call 'proper wine'. I drank a glass of it on three consecutive nights and it stood up really well to hanging around my kitchen. With sausage pasta (Rick Stein recipe, a bit creamy, with rosemary) it made a great dinner package. |