

DOMAINE FÉLINES JOURDAN

AOP PICPOUL DE PINET

Grape variety: 100% piquepoul

The Vintage: Cold winter with little storms and some snow at the end of February, rainfall records in spring, very hot summer with some rain in august which permits to keep juice in the berries. And beautiful weather for harvest during the six weeks!
A generous vintage.

Vinification: grapes pressed directly, fermentation in thermo-regulated stainless steel tanks at 16-18°, ageing on fine lees ten weeks. Blend of grapes coming from our three “terroirs”.

Soils and climatic conditions:

Félines, gently sloping plain located on the banks of the Thau Lagoon, where the vines enjoy the cool marine air. Soils characteristics; limestone and clay. (elevation from 2 to 20m).

Les Cadastres, located on a plateau halfway between Les Félines and La Coulette, this vineyard is truly at the heart of the appellation. The vines are exposed to the marine air and wind, and bordered by the ancient Roman highway. The soils here are a complex composition of chalk and pebbles. (elevation 45m)

La Coulette, Eastern exposure, red soils with sandy gravel layer over deeper strata of sandstone, here, piquepoul vines are planted at the edge of the forest, well shield from the wind. (elevation 80m).

Typical Mediterranean climate marked by maritime influences.

We practice a reasoned agriculture, respectful of nature.



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Tasting : gold coloured and shiny, with green shades.

In mouth, the typical acidity of Picpoul de Pinet is balanced by the depth and persistence due to the dry summer, perfect for this grape variety.

First, the wine is fresh and aromatic, notes of pear and citrus. Then, it develops crystallized lemon, peach and pomelo aromas which confirm the minerality and freshness. Ample final with subtle aniseed notes.

Gastronomic advice:

For the aperitif with fresh pélaridon, seafood, oysters, and the Sète traditional dishes; "tielle", stuffed mussels, "macaronade", "rouille" with cuttlefish, monkfish "bourride".

Perfect with grilled fishes, "gambas à la plancha" red mullets with tapenade, Sea bream cooked with fennel.

Also very good with sushis, scallop, lobster and crawfish.

Best Temperature: 8 – 10°C

Ageing: 5 years

