Ordinal Piquepoul Roussanne, AOP Languedoc 2024

FPB80012024

Maison Boutinot

— Languedoc, France

A wine from the heart of the Languedoc, just next to Pezenas. Our winemaking team were tasked with coming up with a southern French fresh summer white, with a difference. Something a little unusual. They came back with a fifty/fifty blend of Piquepoul and Roussanne. The lightness and freshness of the Piquepoul combined wonderfully with the complexity of the Roussanne.

Production

Fermented in stainless steel and low temperatures for freshness. The wine is then aged for 6 months on fine lees for complexity and texture.

Tasting note

A wine of intensity and freshness. A nose of white flowers and stone fruit is lifted by lively acidity, giving a wonderfully refreshing, almost thirst-quenching summer white wine.

Food Match

Pairs well with a wide selection of fresh seafood or any summer salad.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
AOP Languedoc

Winemaker:
Guillaume Létang

Grape Varieties:
Piquepoul Blanc 50%, Roussanne 50%

Suitable for:
Vegetarian

Bottle Barcode:
3430560014310