

Gérard Bertrand Heritage Picpoul de Pinet



Description:

Gérard Bertrand Heritage Picpoul de Pinet is a bright, refreshing white made from 100% Piquepoul Blanc, one of the signature varieties of the Languedoc's Mediterranean coast. Pale straw in colour, it offers lively aromas of lemon, grapefruit, green apple and white flowers, with a subtle saline edge. The palate is crisp and energetic, with mouth-watering acidity, citrus fruit and a clean, refreshing finish.

Tasting notes:

Lemon, Grapefruit, Green Apple, White Flowers, Lime, Saline Notes

Allergens:

Contains sulphites.

Dish Pairing:

- Oysters
- Moules marinières
- Grilled sea bass
- Goats' cheese

Talking Point:

The name Piquepoul is thought to come from the French words *piquer* and *poul*, roughly meaning "lip-stinger", a reference to the grape's famously sharp, refreshing acidity. This makes it a particularly natural match for oysters and shellfish, and Picpoul de Pinet has become one of the Languedoc's go-to wines for seafood. Gérard Bertrand's Heritage range is designed to showcase traditional grape varieties that are closely associated with their regional origins.