

M COMME MONTAGNAC PICPOUL DE PINET

"Crispy freshness"

Story

M Comme Montagnac Picpoul de Pinet is made from the Piquepoul Blanc grape variety. This grape thrives in maritime soils rich in limestone sediment layers and fossilized oyster deposits. Unique and distinctive, situated between the countryside and the sea, this is the best way to describe the terroir of Picpoul de Pinet. The Languedoc region enjoys an exceptionally sunny climate, with more than 280 days of sunshine each year, influenced by three winds: the Tramontane, Marin, and Mistral. This Mediterranean climate helps maintain the excellent health of the vines.

COLOR Pale yellow

AROMA The nose displays notes of lemon and white flowers, complemented by mineral nuances, a hint of smokiness, herbal characteristics, and white currant aromas. Subtle and pleasant overall.

TASTE Dry and lively, with crisp acidity, intense citrus flavours, pronounced minerality, and a long finish.

TIPS FOR USE Picpoul de Pinet is a versatile wine. Its crisp freshness makes it an excellent aperitif, but given its coastal origins, it is particularly well suited to oysters, shellfish, fish, and other seafood delicacies.



WINE TYPE	White wines
GRAPES	Piquepoul
MANUFACTURER	
ALCOHOL CONTENT	12,5%
SUGAR CONTENT	0,8 g/l

PACKAGE SIZE	6 bottle(s)
BOTTLE CLOSING	Screw cap
BOTTLE SIZE	0,75 l
PRODUCT NUMBER	278002

Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

