

Domaine La Croix Gratiot,
Picpoul de Pinet 2022
Eastern Languedoc, Languedoc, France



Grape Varieties	100% Picpoul
Winemaker	Anaïs Ricome
Closure	Screwcap
ABV	12%
Acidity	6.58g/L
Wine pH	3.17
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Recognised as one of the top estates in Picpoul, Domaine La Croix Gratiot is managed by Anaïs Ricome with help from her father, Yves, who began bottling his own wine at La Croix Gratiot in 2005. Before taking over the family estate, Anaïs spent some time working in New Zealand with Matt Thomson (co-owner of Blank Canvas) which influenced her decision to make pure, site-specific wines that reflect the potential of Picpoul's local varieties. In recent years, Anaïs has driven a transition to biodynamic farming across the 35-hectare estate and gained organic certification from the 2021 vintage. Her work and vision have resulted in the recognition of La Croix Gratiot as 'the pinnacle of Picpoul de Pinet' by the French publication La Revue du Vin de France.

VINEYARDS

The grapes for this wine grow close to the commune of Mèze on a chalky plateau. The proximity of the zone to the Mediterranean sea means cool maritime breezes moderate the climate, making it ideal for growing this white variety. The naturally high acidity is retained, resulting in a vibrant and refreshing wine.

VINTAGE

The 2022 vintage in the Languedoc was characterised by mild weather conditions. Generous rainfall in March allowed for good water reserves in the soils. May saw above-average temperatures that prompted an early flowering. Summer was hot, meaning that careful management was needed in the vineyards to keep the fruit sunburn free and to avoid over concentration. Despite the challenges, by harvest the Picpoul grapes displayed a beautiful aromatic freshness and pronounced flavours.

VINIFICATION

The grapes were harvested at night to ensure they were cool when they arrived at the winery. This meant that the delicate fruit character was kept fresh before pressing, and the aromatic style of the wine was guaranteed. The wine was fermented and stored in stainless steel tanks which ensured no oxidation of the precious stone fruit character. A cool fermentation (around 15°C) also helped preserve the fruit purity. The wine rested on the fine lees for several months prior to bottling.

TASTING NOTES

This Picpoul is a vibrant yellow in colour with youthful hues. On the nose are fresh aromas of citrus fruit such as lime and grapefruit. The palate is full but extremely well balanced, with fresh acidity and a mouthwatering, persistent finish.