



Grape Varieties	100% Picpoul
Winemaker	Anaïs Ricome
Closure	Screwcap
ABV	12.5%
Residual Sugar	1g/L
Acidity	6.2g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Owned by brothers Yves and Hugues Ricome for over 30 years, Domaine La Croix Gratiot covers 27 hectares in Montagnac in the Coteaux du Languedoc. After years of selling to the local co-operative, Yves started bottling his own wine in 2005. His daughter Anaïs has now taken charge, after working for some time in New Zealand with Matt Thomson, and makes wonderfully pure wines that reflect the potential of the local varieties with which she works. The domaine is certified organic and has also been practising biodynamic since 2016.

VINEYARDS

The Picpoul grapes grow close to the commune of Mèze on a chalky limestone plateau. The proximity of the zone to the Mediterranean sea means maritime breezes help to cool the climate and provide ideal conditions for developing the variety's aromatic compounds and lively acidity. Sustainability is at the core of what Domaine La Croix Gratiot do and since taking to the helm Anaïs has driven a transition to biodynamic farming and gained organic certification from the 2021 vintage.

VINTAGE

The 2023 vintage in the Languedoc began with a drier than usual winter. This resulted in a slow start to the growing season. Temperatures remained relatively mild until mid-August, when there was a heatwave. This accelerated ripening and, coupled with the lack of water reserves, resulted in lower yields. The harvest began earlier than usual and the Picpoul grapes harvested were of excellent quality with well-defined aromatics and a balancing acidity.

VINIFICATION

The grapes were harvested at night to preserve maximum freshness. Upon arrival at the winery, they were gently pressed and the must was settled and racked off its gross lees before being transferred to temperature-controlled stainless-steel tanks for fermentation at cool temperatures (around 15°C) to preserve the vibrant aromatics of the Picpoul. Unoaked, the wine was aged in stainless steel on its fine lees for a brief period to add texture to the palate.

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.