

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



Grape Varieties	<b>100% Picpoul</b>
Winemaker	<b>Anaïs Ricome</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.19</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, Vegan</b>

## 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 Picpoul is planted on soils of loam and limestone, situated near the village of Montagnac a few kilometres from the Mediterranean Sea. The proximity of the zone to the sea means cool maritime breezes moderate the climate, allowing the grapes to ripen slowly and retain good levels of acidity, resulting in fresh and vibrant wines. The Bréchallune is made from a single-parcel selection, the grapes are harvested later to give more concentration and a fuller texture to the finished 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

Fermentation took place partly (30%) in ceramic amphorae, and partly (70%) in concrete vats, where the wine rested and aged on lees for five months. As a result, the Bréchallune has a rich texture and lovely complexity, a unique style of Picpoul.

## TASTING NOTES

The Bréchallune Picpoul boasts bright aromas of grapefruit, lemon and white flowers on the nose. The palate has an attractive, rich texture which is well-balanced with racy acidity. The citrus flavours are concentrated, layered and well-defined.