



Grape Varieties	100% Picpoul
Winemaker	Anaïs Ricome
Closure	Screwcap
ABV	12.5%
Residual Sugar	1g/L
Acidity	3.04g/L
Wine pH	3.38
Bottle Sizes	75cl
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 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 2024 vintage in the Languedoc proved challenging, with an unusually wet spring followed by damaging late frosts and hailstorms that created uneven development and increased mildew pressure. These adverse conditions resulted in significantly reduced yields across the region, though the grapes demonstrated remarkable resilience. Picpoul in particular benefited from the difficult conditions, producing wines with fresh acidity and concentrated aromatic intensity.

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 displays a pale yellow colour. On the nose are fresh aromas of citrus fruit such as lime and grapefruit. The palate is bright and balanced, with a mouthwatering, persistent finish.