



Grape Varieties	70% Viognier 15% Roussanne 15% Sauvignon Blanc
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Winemaker	Anaïs Ricome
Closure	Screwcap
ABV	13%
Acidity	4.6g/L
Wine pH	3.63
Bottle Sizes	75cl
Notes	Vegetarian, 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

`Désir Blanc` is a blend of Viognier, Roussanne and Sauvignon Blanc. The vines are planted on soils of loam and limestone, situated near the village of Montagnac, which is near to the Mediterranean Sea. The vineyard benefits from cool maritime breezes, which allow the grapes to ripen slowly and retain good levels of acidity, resulting in fresh and vibrant wines.

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 grapes harvested were of excellent quality with well-defined aromatics and a balancing acidity.

VINIFICATION

The varieties were all vinified separately, with fermentation taking place in temperature-controlled, stainless steel tanks at low temperatures to preserve fruit purity. The Viognier was aged on fine lees for two months before blending. The blend varies depending on the vintage in order to maintain consistency.

TASTING NOTES

Pale lemon in colour. On the nose, perfumed aromas of apricots, peaches and ripe lime leap out of the glass. This concentration of flavour follows through on the palate and is well-balanced with bright acidity and a lingering finish.