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| Grape Varieties | 90% Terret Blanc 10% Vermentino |
| Winemaker | Florian Masson |
| Closure | Screwcap |
| ABV | 12.5% |
| Residual Sugar | 3.4g/L |
| Acidity | 3.99g/L |
| Wine pH | 3.19 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian, Vegan |

PRODUCER

Caves de Richemer lies between the Mediterranean Sea and the sea lagoon Lagune de Thau on the coast of the Southern Languedoc. The co-operative oversees one thousand hectares of vines in the Hérault region, which are managed sustainably. The name Richemer stems from 19th century tales of a modest winegrower, Henri Richet, who so quickly made his fortune in trading wines from the old port of Marseillan, that people gave him the nickname 'Henri de Richemer'. The seahorse on the label is the emblem of Caves de Richemer and is native to the lagoon.

VINEYARDS

The Terret Blanc and Vermentino grapes are planted in sustainably managed vineyards on clay-limestone soils alongside the Étang de Thau sea lagoon. The combination of limestone soils and sea breezes help to temper the warm summer temperatures and retain freshness in the grapes. Terret Blanc is indigenous to the southern Languedoc and is one of the region's oldest grape varieties. The growers at Richemer had the foresight not to replant all of their vineyards with Piquepoul during its boom in popularity and to keep plantings of Terret. Being a late ripening grape that retains its acidity and copes well in hot and dry conditions, Terret is a great grape for the future.

VINTAGE

The 2023 vintage in the Languedoc was characterised by hot and dry conditions, with less than 200mm of rain falling throughout the year. A drier than usual winter 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 a good balance between ripe aromatics and refreshing acidity.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed in a pneumatic press to yield a very clear must. The must was then left to settle for 24 hours before being racked off the gross lees and transferred to temperature-controlled stainless-steel vats. Fermentation at low temperatures ensured that the vibrant aromatics of the Terret were preserved in the final wine. Unoaked, the wine was kept in stainless steel until the final blend was assembled and the wine was fined and filtered before bottling in spring 2024.

TASTING NOTES

Pale lemon in colour. Aromas of bright citrus and stone fruit leap out of the glass and marry with subtle hints of orange blossom. On the palate, a rich texture is balanced by a refreshing acidity which carries the ripe fruit flavours onto the crisp finish.