



Grape Varieties	100% Picpoul
Winemaker	Florian Masson
Closure	Screwcap
ABV	13%
Residual Sugar	1g/L
Acidity	6.7g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, 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 vineyards are located outside of the Picpoul appellation, which is why the spelling of the 'Picpoul' grape is the alternative spelling 'Piquepoul'. The vineyards are managed sustainably and lie on clay-limestone soil on the coast alongside the sea lagoon, Étang de Thau. The combination of limestone soils and sea breezes help to temper the warm summer temperatures and maintain acidity in the grapes.

VINTAGE

The 2024 Picpoul de Pinet vintage faced challenging weather conditions, including heavy rainfall and significant mildew pressure during critical growth periods, resulting in yields up to 9% below the previous year. Favourable September weather provided some relief, allowing harvest to return to traditional later timing after years of drought-related early picking. Despite reduced production, the coastal Mediterranean climate helped preserve the appellation's signature bright acidity and saline character in the resulting wines.

VINIFICATION

The grapes are picked, carefully sorted and gently pressed before undergoing fermentation. Temperature-controlled stainless steel tanks are used to maintain maximum freshness and the primary fruit flavours.

TASTING NOTES

Pale lemon in colour. The nose displays vibrant citrus and white floral aromas. On the palate there is a lively acidity and a saline minerality on the finish.