

Domaine La Croix Gratiot,
`Bréchallune` Picpoul de Pinet 2024
Eastern Languedoc, Languedoc, France



Grape Varieties	100% Picpoul
Winemaker	Anaïs Ricome
Closure	Natural Cork
ABV	13%
Residual Sugar	1g/L
Acidity	3.23g/L
Wine pH	3.33
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 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 2024 vintage in Languedoc faced extreme weather challenges, with temperatures reaching 40°C in some regions—10 degrees above historical averages—followed by unusually wet conditions that disrupted many wine-growing areas. The intense heat accelerated ripening by half a month, prompting a very early harvest. Despite these climatic difficulties that reduced overall production, the vintage produced wines of superior quality and character.

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.