



Grape Varieties	60% Viognier 20% Roussanne 20% Sauvignon Blanc
Winemaker	Anaïs Ricome
Closure	Screwcap
ABV	12.5%
Acidity	3.73g/L
Wine pH	3.75
Notes	Certified Biodynamic, Certified Organic, 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 2025 vintage in Languedoc was shaped by a hot, dry growing season with repeated heatwaves and drought conditions that tested vineyards across the region. Spring rains helped recharge soils early on, but summer brought some of the warmest weather on record, leading to strong ripening and lower overall yields than average. In many vineyards, especially exposed sites, intense sun and heat caused sunburn and berry stress, requiring careful canopy management and sorting at harvest to maintain quality.

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.