



CACHET WINE

Picpoul de Pinet Terrasses de La Mer

Code PICIP010

The perfect wine for a summer's day; bone dry and refreshing with flavours of lemons, apples and a mere hint of almonds. It makes an excellent alternative to Sauvignon Blanc or Pinot Grigio.

Tasting Notes:

Bright straw colour. Flavours of citrus, tropical fruits and subtle floral aromas. The mouth is intensely refreshing and well balanced, showing lovely floral fruit and minerality and layered with zesty acidity.





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Specification

Vinification

The harvest starts early, usually late August or early September depending on the weather and vintage in order to get ripe grapes with a fresh acidity. The grapes are destemmed, pressed and cooled at 10 °C. in steel tank. Within 24 hours, the juice gets statically clarified and is then sent to fermentation which lasts 10 to 15 days. Once ferment is over, the wine is settled in tank for 2 weeks prior to bottling.

ABV

12%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Languedoc-Roussillon

Type

White Wine

Grapes

Picpoul

Genres

Vegan, Vegetarian

Vintage

2024

Style

Dry

Body

Elegant, crisp and delicate

Producer

Cave de l'Ormarine

Producer Overview

In 1773, Turgot, one of Louis XVI's future ministers, gave permission for each barrel of the local wine to be branded with a red-hot branding iron with a sign marking the quality of the Pinet vineyards. Today, the Master Winemakers of the Ormarine Winery are perpetuating this centuries-old tradition and legendary history with considerable success.

Closure Type

Screw Cap

Food Matches

Enjoy with a traditional prawn cocktail.

Press Comments

Jancisrobinson.com, 2025, 15.5 points: "A pretty little apples-and-pears number with soft but fresh acidity. Picpoul de Pinet is always described in the context of summer and shellfish but tasting this on a dark, cold, December night, I actually think it works very well as a winter wine too – it goes very nicely with fish pie and yesterday was a friendly accompaniment to an apple, celeriac and cumin salad. And it's practically at a giveaway price."