



*Gaujal de Saint Bon*



## CHATEAU DE PINET 2016 PICPOUL DE PINET

Passed from father to son for 250 years, the estate is now managed by Simone ARNAUD GAUJAL and daughter Anne-Virginie, seeking the alliance of know-how and modernity. Most of their wines are characterized by low yields making it possible to obtain better concentration and an aromatic richness taking the time to develop.

In close reach to the Mediterranean Sea, Domaine Gaujal de Saint Bon is a small operation run with extreme care by the mother-daughter team of Simone and Virginie Gaujal. They are proud upholders of the Picpoul tradition (the name derived from the French 'Picque', meaning sharp, and 'poul', meaning lip, translating as 'lip stinger'), and strive to make the truest and most expressive variety in the Languedoc region.

“Talk about sensational value! The Gaujals know how to get the most out of the Picpoul and its little seaside appellation. They limit their yields and bottle their wine only after 7-8 months sur lie, twice as long as most others in this coop-dominated region. They render from their appellation a wine that not only fulfils its duty to be irresistibly thirst-quenching, but has a serious side as well” – Robert Parker

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### TERROIR

Seashell limestone soils

### WINEMAKING

Cold settling before fermentation.  
Both yeast and malolactic fermentation

### AGING

9 months on fine lees  
in stainless vat

### GRAPE VARIETY

100 % Piquepoul

### ALCOHOL

13.50 %

### SERVICE TEMPERATURE

8°C - 10°C

### HOLDING AND PRESERVATION

within 5 years

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### TASTING NOTES

Delicate and fresh in the mouth it has an excellent acid/structure balance. It is a fresh, dry white wine with subtle lemony overtones and elegance.

### FOOD PAIRING

Great as aperitif, this wine is not only splendid with seafood and shellfish as well as other traditional Mediterranean dishes, but also with cheese and chocolate.

