

**Aurélié Vic**, a passionate oenologist, discovers and shares Languedoc good vinous leads. The region is big and the wines have multiple flavours and profiles. Must they be fresh and tasty? Must they go with Mediterranean cooking? Of course, but Aurélié wants more. Character and balance, delicate taste and harmony, wine must express and reveal its origins. Anyways, its roots must talk and link us to the soil... its juice must release Southern flavours, a fruit concentrate and a garrigue perfume, with crispness, fine taste and drinkability of course.

## Picpoul de Pinet



**Degree**  
**Grapes**  
**Soil**  
**Culture**  
**Harvest**  
**Yield**  
**Pressing**

13,5%  
100% piquepoul  
Clay limestone  
Gobelet pruning  
Mechanical vine age: 30/35 years, late picking.  
50 hl/ha (on average)  
Traditional

*An air of holidays? This is an expressive and very fine nose, white flowers and citrus fruits. The mouth is one of a kind, between fullness and liveliness, tasty with lemon peel flavours.*

**Serve at**

8-10 °C.

**A table**

A nice southern wine for oysters (from the Thau Bassin preferably !), fishes with spices even stuffed courgettes with fresh goat cheese... Yummy!

**Availability**

Bottle 75cl

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