

FONCALIEU



Piquepoul Rosé

IGP Coteaux d'Ensérune, Languedoc, France

VARIETAL

100% Piquepoul Noir, a natural mutation of Picpoul Blanc.

HISTORY

Though only 250 acres of this rare grape remain, Piquepoul Noir has been grown in southern France for centuries. It is originally from the Languedoc and is one of the 13 grapes permitted in Châteauneuf du Pape. Ours is produced from one grower's five-acre hillside vineyard in Cazouls.

VINIFICATION

Soft pressed. Five hours skin contact. Fermented under controlled temperature in stainless steel tanks. Five days resting on the lees. Two days cold settling. *Vegan friendly.*

TASTING NOTE

Very pale pink color. Light bodied and clean with refreshing acidity, bright rose petal aromas and citrus notes.

FOOD PAIRING

Try pairing with grilled cheese sandwiches, light pastas, salads and sauteed fish.

THE LABEL

In French, pique means "grab" and poule means "hen". Hens have a particular fondness for this grape and will "grab" them to eat.



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