

Domaine La Croix Gratiot

Picpoul de Pinet



The Domaine at-a-glance

Owner / Winemaker: Anaïs Ricome **First Vintage:** 2004
Soil: Clay / Limestone soil
Size: 30Ha **Location:** Montagnac, Languedoc
Appellations Produced: Picpoul de Pinet

Anaïs Ricome's family has been farming the land around Pinet for generations. In 1982 Anaïs' father, Yves, took over the family domaine. Their principal business is the cultivation of the famous southern French melons (similar to small, very sweet cantaloupes). However, they also own 30 hectares of vineyards. During the late 1990s they refurbished winery, and replanted the vineyards with new, better, grape varieties. Of the 30 hectares, 25ha are planted in white grapes, of which 5.5ha are A.O.C.. Picpoul de Pinet in the commune of Mèze. Until 2004 all of the grapes were sold off in bulk.



The winery at La Croix Gratiot



Anaïs Ricome and her father Yves

In 2004 the family built a winery and began producing their own wine at the domaine. With aptitude and interest in winemaking, Anaïs studied viticulture and oenology. In 2006 she began to work at the family winery. Today she is solely responsible for all aspects of the winemaking at the domaine. Anaïs continues to learn as much as she can, studying with different winemakers, including working two harvests in New Zealand.

A line of hills protects the appellation of Picpoul de Pinet from the northwestern winds, while the coastal winds from the Mediterranean temper the summer heat. The appellation includes six communes: Mèze, Montagnac, Pinet,



The oyster beds of the Bassin du Thau

Florensac, Pomérols, and Castelnau-de-Guers. The vineyards face due south towards the Bassin du Thau. The Bassin du Thau is a large saltwater inlet from the Mediterranean, famous for the cultivation of mussels and oysters, which are fortunately a perfect food pairing for Picpoul de Pinet.



65% Viognier, 20% Chardonnay, 10% Roussanne, 5% Muscat

La Croix Gratiot - Désir Blanc 2013

Technical Notes: The grapes for this wine are all night-harvested. The four grape varieties are fermented separately in stainless steel tanks. Of the four grape varieties, only the Viognier is aged on its fine lees. The wine is then blended after fermentation, and aged in stainless steel tanks until the finished wine is bottled.

1250 cases produced

Tasting Notes: It is easy to see why they call this wine Désir Blanc (White Desire). This is a very seductive wine. This wine draws you in, from its floral, perfumed nose of white flowers, to its soft stone-fruit flavors in the mid-palate. If that isn't enough, tropical citrus fruits in the finish lure you in for another sip. This wine, like Anaïs' Picpoul, is a great match for seafood and shellfish. However, it also makes an excellent aperitif, creating a convivial atmosphere even before the meal begins.