

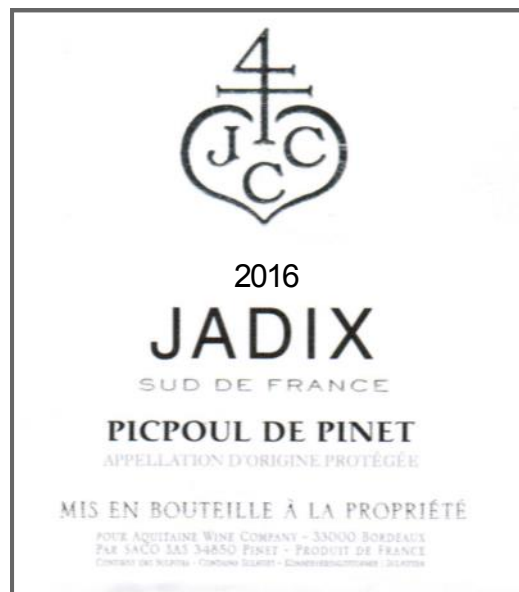
JADIX 2016

Appellation Picpoul de Pinet

~ Background ~

Jadix is an extraordinary white wine produced in vineyards in the largest white wine producing area in the Languedoc, stretching along the Thau lagoon to the west of the Mediterranean's Golfe de Lyon: the Picpoul de Pinet terroir. It consists of a triangle bounded by Agde, Pézenas and Sète: a limestone plateau basking in the rising sun covered in highly perfumed garrigue, rows of vines, and scattered pine groves. These "Marine" vineyards on the edge of the Thau Lagoon are amongst the oldest along the Mediterranean. They are crossed by the Via Domitienne and close to the historic ports of Sète and Agde.

The area's dry and sweet white wines, originally named the "Vin de Picardan," have been well-known for centuries thanks to the "Piquepoul" grape which thrives there. It's history actually reaches as far back as 118 BC, when the Domitian Way - a road from Spain to Italy, ran through what are now the Pinet vineyards, and thus encouraged growth of wine-farming in the region. Piquepoul became recognized as a grape varietal producing premium quality wines way back in the 16th century. Jadix, also known as



View of the Thau Bassin from the vineyards



Jadix vineyards



Oysters from the Thau Lagoon

~ Viticulture ~

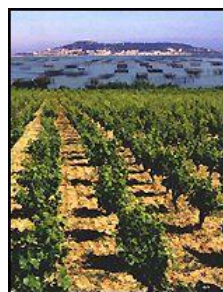
- **100% Piquepoul**
- On a unique site only a few yards from the Mediterranean and backed by the garrigue.
- Vineyards covers 1,161 acres planted.
- Soil consists mainly of chalky clay plateau, rich in Cretaceous limestone and loaded with quartz and gravel chippings.



Picpoul de Pinet, was awarded V.D.Q.S. recognition in 1947, and received AOC recognition in 1985.

~ Winemaking ~

- Parcel-selected, chosen at the platform.
- Enzymes added upon reception.
- Prefermentary maceration at 8°C for 6 hours.
- Static racking of the must, fermentation at low temperature.



~ Tasting Notes ~

Clear yellow colour with green highlights. Intense fruity bouquet of citrus and exotic fruits. Fresh in the mouth with good acidity and the unique hint of salinity typical of Piquepoul.

~ Food Pairing ~

Best served young and chilled at 8°C. Best served with bouillabaisse, fish soup and fricassee



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