

JADIX 2018

Appellation Picpoul de Pinet

~ Background ~

Jadix is an extraordinary white wine made from the Picpoul (or “piquepoul”) grape cultivated in an area stretching along the string of lakes that make up the Thau lagoon, and bound by the ancient fishing villages of Agde, Pézenas and Sète. These “marine” vineyards are among the oldest in the Mediterranean. Because of their prized location close to the sea, the Jadix vineyards are planted on a plateau of fossilized oyster beds, limestone, gravel and quartz soil and benefit from a sunny and dry climate tempered with the breezes from the Mediterranean. An elaborate subsoil network of fresh water and salt water conduits under the vineyards nourish the vines and contribute to the unique flavor of Jadix. Picpoul, which means “lip stinger” because of the naturally high acidic level, is a fruity, fresh, wine with delicious and slightly saline flavors: one could say “pinot grigio with an attitude.”

It is commonly believed that the commerce of wine from this region dates to antiquity. Etruscan amphoras found at the bottom of the Thau Bassin indicate that wine was being produced in the region as early as the 7th century B.C. The history of the “piquepoul” grape 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. They were known as the “Vin de Picardan.” Piquepoul became recognized as a grape varietal producing premium quality wines in the 16th century. In 1947, this grape was awarded V.D.Q.S. recognition and in 1985, received AOC recognition.



View of the Thau Bassin from the vineyards



Jadix vineyards



~ Viticulture ~

- **100% Piquepoul**
- 1161 acres of vineyards (roughly half of the entire appellation)
- Soil consists mainly of chalky clay plateau, rich in Cretaceous limestone and loaded with fossilized oysters, quartz and gravel chippings.
- Royat cordon system of spur pruning (2 x 2 buds)
- Night harvesting

~ Winemaking ~

- Parcel-selection, chosen at the platform.
- Enzymes added upon reception.
- Pre-fermentation skin maceration at 8°C for 6 hours in elite PERA tanks.
- Pneumatic press.
- Must is cooled. Static racking of the must, fermentation at low temperature 16°C for 10 to 15 days.
- The wine is kept in an inert atmosphere to protect it from contact with the air thus preserving its aromas and freshness.



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91 Points. Aromas of cut grass, lime and hay. Hints of white melon, too. Full body, a balanced texture and a precise, savory finish. Fun. - James Suckling, JS

~ 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 Picpoul.

~ Food Pairing ~

Best served young and chilled at 8°C. Best served with bouillabaisse, fish soup and fricassee of fish, cuttlefish or other dishes with Mediterranean sauces, seafood and shellfish.