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JADIX 2023 AOP 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. 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.

— 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.

— Tasting Notes —

Aromatic nose of acacia flowers, hawthorn and nashi pear. Crispy mouth with citrus fruit flavors and a hint of salinity unique only to Picpoul grapes.

