

PIERRE ET PAPA, DRY WHITE, IGP COMTÉ TOLOSAN, FRANCE, 2020



Producer Profile

Inspired by the fanciful tales of Pierre Renard and his father,

Pierre et Papa is a compact range of high quality whites, reds and rosés made from grapes sourced throughout Southern France. With packaging influenced by old advertising ephemera, Pierre et Papa's nostalgic feel is very much in tune with the desire to seek out honest value.

Viticulture

From approximately 20 year old vines from vines planted at around 4,000 vines per ha on selected plots on clay and limestone soils in the area of Comté Tolosan around Toulouse in Gascony. This area benefits hugely from the influence of the Atlantic, giving freshness and acidity and making it perfect for white wine production.

Winemaking

The grapes are picked at night and undergo a six hours skin-contact extracting as much of as possible of the precious components. After a gentle pressing, the fermentation is carried out at cold temperature enhancing the subtle fruit flavors. Finally, a three months ageing on its fine lees.

Tasting Note

A fresh and aromatic wine. Crisp, dry and lively with an abundance of peach, honey, apple and tangy citrus fruit on the palate. A refreshing and highly quaffable wine.

Food Matching

Just simply delicious on its own as an apéritif, with seafood, BBQ or salads.

Technical Details

Varieties:

Colombard 70%

Ugni Blanc 30%

ABV: 11.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment