

Arnaud COMBIER

En Parallèle Piquepoul

Without Added Sulphites

2022

Vin de France



Esprit Nature

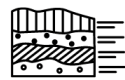
Lively and floral, a Piquepoul faithful to its marine influences, a lovely wine full of energy.



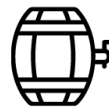
13 % alcohol



100% Piquepoul Blanc



Siliceous-clay soil.  
In conversion to Organic practices.



Directly pressed / Organic protection / Natural yeasts / No sulphites.  
10% Vinified and matured in barrels / 90% vinified and matured in tanks.  
Filtered / No added sulphites at bottling.



Aromas of lemon and slightly iodized, underlined by hints of sweet spices.  
Beautifully textured on the palate, salty with a hint of fresh butter.



[The restaurant Chez Eugène](#), place du Tertre in Paris suggests pairing the Piquepoul with natural oysters from the Bassin d'Arcachon.



Recommandations: Serve between 46 et 54°F  
Aging potential: At least 3 years.