

Wot-Dog Pique-Poodle

Region:
Languedoc-Rousillon

Grapes:
Piquepoul

ABV:
12.5%

What:

Piquepoul, a classic southern French grape prized for its crisp acidity, thrives in the coastal microclimate between the Mediterranean and a nearby oyster lake.

Winemaking Notes:

The grapes for this Wot-Dog Pique-Poodle come from the coast in southern France, specifically the area between the Mediterranean Sea and a nearby inland oyster lake. This is the classic terroir for Piquepoul (Picpoul). The lagoon and the sea create a unique microclimate: the water moderates the hot Mediterranean temperatures, brings cooling breezes, and helps the grapes keep their signature high acidity and fresh, mineral character even in a warm climate. The soil: a mix of clay, limestone, and sand.

Barcode:
3430560016604
Sales Info:
750ml ,Case12 ,31.57 lb.
Palletization:
70 Cases / 5 Layers



Food Pairings:

Pair with light and bright seafood dishes - fresh oysters, steamed shellfish, or ceviche. Grilled vegetables such as zucchini or asparagus.

Tasting Note:

On the nose it's fresh and lively. Lemon and lime zest, green apple, delicate white blossoms or honeysuckle, plus a distinctive saline mineral edge like wet stone or oyster shell. The palate is crisp with high acidity, bright citrus, a touch of green apple and a clean mineral core. Light to medium in body, bone-dry, and finishing with a refreshing, slightly saline lift that makes it especially food-friendly... in other words, this Pique-Poodle is the ultimate everyone's best friend at the dinner table - no barking, just pure good-pup energy in every glass.

