



OINOS

LANGUEDOC ROUSSILLON, FRANCE

www.oinoswines.com

The brainchild of oenologist Jérôme Calmes, partnering with different estates in Languedoc and Roussillon. The objective is to work on lands with elevations and microclimates that enable moderating the effects of the Mediterranean climate and avoid over-maturated style of "wines from the sun".



A collection of varietal wines produced in various parts of Languedoc. Each production site is selected for its terroir, which must be ideally suited to the grape variety. The whole process is

rigorously monitored to try and achieve the best expression typical of each variety. Harvest dates and wine making and maturing techniques aim to produce wines that are balanced and fresh with powerful aromas.

The Oinos range consists of traditional varietal wines, such as Merlot, Cabernet, Chardonnay and Sauvignon, and less traditional ones, such as Syrah, Mourvèdre, Piquepoul and Viognier.

“Les Perles” Piquepoul

GRAPE VARIETY: PIQUEPOUL 100%

VINIFICATION PROCESS: Date of harvest at the optimal maturity of the grapes. Mechanical harvest. Harvest early in the morning during the coolest moment of the day. Work within saturation atmosphere (no oxygen) to protect must from oxidation. Pressing with enzyme addition. Racking of the must. Fermentation at 16-18°C. Ageing in Cuvee.

DESCRIPTION: Les Perles Piquepoul exhibits a vibrant entry of blossoms and apple with lingering notes of bright minerality. Light bodied with crisp, snappy acidity refreshes the palate on every sip. Food Pairing: Perfect as an aperitif or paired with spicy pan-Asian or Cal/Mex cuisine.

ALCOHOL: 12.5%