

## DOMAINE FÉLINES JOURDAN PICPOUL de PINET 2022



Original price was: \$28.99. ~~\$24.99~~ Current price is: \$24.99.

Product Code:	7418	Closure:	Screw Cap
Country:	France	Unit:	Each
Region:	Languedoc-Roussillon	Volume:	750ml
Sub Region:	Languedoc	Alcohol:	13.0%
Style:	White	Grape:	100% Picpoul
Variety:	Picpoul		



New Zealand Wide Delivery



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### TASTING NOTES

Picpoul de Pinet is one of the best-value whites from the south of France. The Domaine Felines Jourdan, based just to the west of Meze near the Bassin de Thau has been in the Jourdan family since 1983. It is Picpoul which has made them famous. The richness and complexity of the wines comes from the diversity of the local soils: clay and chalk, red and gravelly, gravel and quartz.

A deliciously crisp and vibrant wine which shows intense citrus notes on the nose and palate. Its fresh acidity makes this incredibly thirst-quenching, while the gentle minerality and delicate saline note on the finish makes a second glass almost irresistible. This is the perfect match for a plate of fresh oysters, though it will happily sit alongside any other shellfish dishes.

#### Winery notes (2022 Vintage)

"Gold coloured and shiny, with green shades. On the palate, the typical acidity of Picpoul de Pinet is balanced by the depth and persistence due to the dry summer, perfect for this grape variety. First, the wine is fresh and aromatic, notes of pear and citrus. Then, it develops crystallized lemon, peach and pomelo aromas which confirm the minerality and freshness. Ample final with subtle aniseed notes."

# VINO FINO

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(2022 Vintage)

"You'll struggle to find better value classic Picpoul de Pinet than this racy, refreshing number from Domaine Félines Fourdan. There's good purity of lemon fruit on the nose, followed by wildflower honey and touches of blossom and oatmeal. The palate is really succulent and tasty, showing sweet ripe fruit and candied lemon peel balanced by salty, wet stones and a hint of wild fennel."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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