

# HB Wine Merchants presents wines from: **Domaine Félines Jourdan**



FRANCE

## Domaine de Cantagrils Picpoul de Pinet

AOP



### Brand Highlights

- Premium wine estate grown from vineyards at the edge of the Thau lagoon on the Mediterranean coast. Certified organically grown grapes.
- Made with 100% Picpoul grapes grown on clay and white chalky and red gravelly soils perfect for retaining acidity, structure, minerality, and freshness.

### The Estate

Domaine de Chantagrils is made by Felines Jourdan, an estate since 1983 and located in Meze in the Languedoc. Located on the Bassin de Thau, the lagoon leads to the Mediterranean Sea. The climate is Mediterranean with long, dry summers and a mistral wind that blows down the Rhône. Chantagrils is 2km north on the higher plateau of Picpoul de Pinet at an altitude of 50 meters. It is one of the driest climates in France with a gentle winter where days of frost are quite rare. Since the founding of the winery estate in 1983, the family has grown the property which now is comprised of 95 hectares. Due to the location and proximity to the Sea, morning mists are prevalent and balance the water needs of the vines.

### Wine Making

The female winemaker, Claude Jourdan, is second generation winemaker having taken over from her mother. All of the grapes are harvested at dawn in order to keep the grapes fresh and to avoid oxidation. They are destemmed and fermentation takes place at low temperature in stainless steel to preserve the fruit and freshness.

### Tasting Notes

This elegant and thirst quenching white is best served well chilled and is a French classic. The translation of the name of the appellation means “lip stinger” and while climate change has made the wines a bit rounder due to the warmer weather, the wine goes very well with the foods of the area which include stuffed mussels, grilled fish, cooked oysters, etc. There is a salty mineral edge to start along with melon and orange blossom aromas with white peach and lemon oil in the finish. It has a mouth watering finish and is light in body.

### Press

- ◆ 2024 Vintage **87 Points**—Wine Spectator
- ◆ 2023 Vintage **89 Points**—Wine Enthusiast [BEST BUY]

### Product Specifications

- Pack: 750mL/12 [Screw Cap]
- UPC: 8 10998 01021 5
- SCC: 1 08 10998 01021 2
- Case: 12.3” x 9.8” x 13.3”