Pique & Mixe

Vignerons de Florensac

A bright, refreshing blend of Piquepoul and Terret, with citrus fruit and a rounded feel. Made for seafood.

Country	France
Region	IGP Côtes de Thau, Languedoc
Grapes	Piquepoul 50%, Terret 50%
Vintage	2025
Alcohol	11.5% ABV
Bottle size	750 ml
Style	White, crisp and dry
Suitability	Vegan and vegetarian



Tasting note

Pale yellow with green highlights, this lively white opens with lemon and grapefruit aromas. The palate brings fresh citrus and a touch of tropical fruit, balanced by a gentle richness. Crisp and dry, with a rounded texture and a lingering finish that keeps the fruit in focus.

The producer

Florensac specialises in white wines from one of the Mediterranean coast's oldest vineyard areas. Cooling sea breezes temper the southern French heat, helping retain freshness in the grapes. The vineyards sit on higher ground over clay and limestone, and the fruit for this wine comes from HVE3-certified sites.

Winemaking

Harvested at night, the grapes are destemmed and cold-macerated for two hours before pneumatic pressing. The juice spends ten days at 4°C on its lees, protected by carbon dioxide, before a cool fermentation. Fine-lees ageing with regular stirring adds roundness; no oak is used.

Food pairing

Oysters, seafood platters, grilled prawns or simply cooked white fish. Also refreshing as a chilled aperitif.