

The Specifics

Wine Details

Wine Name:	Guillaume de Guers Picpoul
Vintage:	2024
Varietal(s):	100% Picpoul
Appellation:	Picpoul de Pinet
Country:	France
Alcohol:	13%
Production:	



What Is It

Picpoul literally means “stings the lip” and that makes sense given the lip-zapping nature of the wine. It offers up notes of green apple, bright lemon, thyme, lime, and saline. It is always very dry, very light, and very high in acid. Almost exclusively grown in southern France, Picpoul is best enjoyed young and with seafood.

The Guillaume de Guers Picpoul is light- to medium-bodied, offering up notes of kiwi, elderflower, apple, aloe, and mossy earth. While bone dry it is quite fruity yet with hints of herbs. This vintage earned 92 points from Wine Enthusiast and was designated as a “Best Buy.”

Who Made It

Guillaume de Guers Picpoul is produced by a cooperative in Languedoc that was originally established in 1932 and then merged with other cooperatives in 2003 and 2007. The relationship allows vineyards to share in the expense of wine production leaving time to focus on grape growing.

The vineyards rest atop clay and limestone soils. The clay naturally retains water, which is necessary during the dry summer months of southern France, while retaining very little heat, which slows down the ripening process. This leads to wines with fuller bodies. The limestone is quite different, providing excellent drainage but with a high calcium content that adds a crisp acidity to the wine. It's a soil combination that can be found in Chablis, Rioja, and Paso Robles.

Doug's Deep Thoughts

What Albarino is to northeast Spain, Picpoul is to southwest France - a bright, refreshing, lip smacking white grown by the ocean (or sea) and best paired with seafood. Is it as versatile as Chardonnay? No. Is it as complex as Sauvignon Blanc? No. But it's not trying to be. Picpoul knows what it is - a vibrant, refreshing, summer wine that expects you to have sand between your toes and seafood on your plate. Sometimes all you need from your wine is to deliver exactly what you're expecting, and Picpoul does that in spades. There's a reason why a certain inn down the road used it as their house white wine for years.