



Hecht & Bannier

VINS BIOLOGIQUES



Hecht & Bannier, AOP Picpoul de Pinet, Blanc, 2025

AOP Languedoc Picpoul de Pinet, Languedoc-Roussillon, France

As invigorating as the sea air !

THE VINTAGE

The 2025 vintage will be remembered as a year of relentless climatic challenges across the south of France. Spring brought heavy rainfall, which, while replenishing groundwater reserves, also created ideal conditions for mildew. Then, in June, a record-breaking heatwave—the most severe in a century for Languedoc-Roussillon—struck at the critical flowering stage, slashing potential yields. A second heatwave in early August sent sugar levels in the grapes soaring by 2 to 3 degrees in just days, forcing an unusually early start to harvest.

Wildfires in the Corbières and hailstorms in Provence, particularly between Brignoles and Saint-Tropez, added to the difficulties, while late September rains came too late to relieve the accumulated water stress.

Harvesting kicked off exceptionally early, beginning on 6 August in Languedoc—one to two weeks ahead of 2024—with some of the lowest juice yields in five years, especially for whites. Yet quality remains high: the white wines, with their bright natural acidity and expressive aromatics, shine particularly on the Cévennes foothills and around the Thau lagoon, thanks to maritime influences.

Overall, the 2025 vintage delivers wines of outstanding quality, albeit in shorter supply. The whites and rosés are fresh and aromatic, the reds concentrated and balanced. Provence and Bandol have come through particularly well, while Languedoc has borne the brunt of the volume losses.

TERROIR

Vineyards on the edge of the Etang de Thau.

The Picpoul de Pinet terroir benefits from a Mediterranean climate tempered by sea breezes and clay-limestone soils, producing lively, saline and refreshing wines typical of the shores of the Etang de Thau.

BLEND

Bordering the Etang de Thau, Picpoul de Pinet vines « stare » at the sea and benefit of relatively cool terroirs. This mild maritime influence, throughout the summer, enables to preserve acidity in the fruits. The Picpoul de Pinet being a late ripening grape, it fits the Mediterranean climatic conditions. They allow the aromatic flavors preservation until the harvest at the end of September or early October.

AGEING

100% stainless steel and concrete tank

VARIETAL

Piquepoul 100%

12.5 % VOL.

SERVING

Serve between 12 and 13°C



Certified



Corporation

Hecht & Bannier

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hechtbannier.com/fr/    

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OHGH2E

AGEING POTENTIAL

2 to 3 years

TASTING

The Piquepoul Blanc brings this crunchy, vivid character and salty wave of Mediterrean sea for a very refreshing wine.

FOOD PAIRINGS

Perfect for aperitif between friends, our organic Picpoul de Pinet will lovely accompany tapas, oysters, seashells and fish from the very close Mediterranean Sea.

REVIEWS AND AWARDS



16/20

"Millésime 2024

Tasted blind. Very slightly vegetal/green-tea nose. Green apples and carawayon the palate. Lightly bitter finish. Appetising."

Jancis Robinson

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