



Marsanne

Brilliant presentation for this pale yellow wine with green hues.
The nose is dominated by notes of fennel and mint with hints of candied melon.
The same aromas linger on a round and fat palate in the attack to end on a slightly crisp freshness.



INFORMATIONS GENERALES

Appellation
IGP Pays d'Hérault
Packaging

Grape Varietal
100% Marsanne
Yield
hl/ha

Alcohol
12.5% vol
Serving temperature
Between 8 to 10°C
Wine & Food Pairing
Fish in sauce or as an appetizer



VITICULTURE / VINIFICATION

Harvesting :
Mecanic
Vinification :
*- Systematic de-stemming. - Cold settling -
Temperature-controlled fermentation - Selected
yeast strain*



CONDITIONNEMENT



RECOMPENSES



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