



Nature de Roubié Plume Blanc Chardonnay

A buttercup yellow color with pearly reflections.

Power and complexity are the first impressions of this wine. Scents of ripe pineapple and honey mingle with scents of acacia flower. The elegance in the mouth is marked by a sweet greediness accompanied by a beautiful balance on a very soft finish.



INFORMATIONS GENERALES

Appellation

IGP Pays d'Oc

Packaging

Grape Varietal

100% Chardonnay

Yield

65 hl/ha/ha

Alcohol

13% vol

Serving temperature

Between 8 and 10°C

Wine & Food Pairing

Seafood: lobster, crab, fish, scallops and sushi

Meat: chicken, veal, pork Vegetables: squash and other fall fruits, oven roasted butternut



VITICULTURE / VINIFICATION

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Harvesting :

Mechanics

Vinification :

Systematic destemming - Cold settling -

Thermo-regulated fermentation - Selected yeast strain



CONDITIONNEMENT



RECOMPENSES



petit-roubie

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SIRET : - TVA