



Patience L'O

Dry white wine with a pale gold color and bright green pearly reflections. A beautiful aromatic intensity, where notes of fresh fruits (peach, pear) are combined with marine scents. The mouth is rich. The lively attack of this wine is accompanied by a fat roundness and a beautiful maturity, persisting generously in mouth.



INFORMATIONS GENERALES

Appellation
AOP Picpoul de Pinet
Packaging

Grape Varietal
100% Piquepoul
Yield
50 hl/hahl/ha

Alcohol
14% vol
Serving temperature
9°C

Wine & Food Pairing
Aperitif, grilled fish, fish in sauce or white meat



VITICULTURE / VINIFICATION

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Harvesting :
Mechanics
Vinification :
Fermentation of filtered lees, then wine aged on lees in vats for 7 months.

CONDITIONNEMENT

RECOMPENSES

94 DECANTER score 2023



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