



# 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

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

## CONDITIONNEMENT

## RECOMPENSES

Gold Medal Concours Général Agricole 2024 94  
DECANTER score 2023



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