



Tannat

Nice bright ruby color with purple reflections.
 The nose is intense and surprising. One notes scents of black fruit like blueberry and at the same time notes of milk caramel.
 The mouth is marked by the powerful tannins of its youth and by a remarkable freshness. With a good airing, the aromas of this atypical grape variety will fully express themselves.
 A nice wine that should not hesitate to be appreciated at the time but also to be kept.



INFORMATIONS GENERALES

Appellation
IGP Pays d'Hérault
Packaging
 2020/2022
Grape Varietal
100% Tannat
Yield
hl/ha

Alcohol
13% vol
Serving temperature
Between 17 to 22°C
Wine & Food Pairing
Cold cuts, meats, poultry



VITICULTURE / VINIFICATION

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Harvesting :
Mecanic
Vinification :
- Systematic de-stemming. - Temperature-controlled fermentation - Short maceration (10 days) - Selected yeast strain



CONDITIONNEMENT



RECOMPENSES



petit-roubie
 34850 PINET - FRANCE
 TEL +33 (0)4.67.77.09.28 - FAX +33 (0)4.67.77.23.99
 SIRET : - TVA