



PETIT ROUBIÉ PICPOUL DE PINET

certified organic

Olivier and Floriane Azan converted their Château Petit Roubié to organic farming long ago in 1995. Their flagship is Picpoul, a celebrated seafood wine known as the Muscadet of Languedoc—appropriate enough, given that their vines grow a skip and a jump from the Mediterranean fishing port of Sète.



VINEYARD

- Site:** A stone's throw from the Mediterranean overlooking the Etang de Thau where copious quantities of oysters and mussels are farmed—a maritime terroir.
- Soil:** Limestone, sand and clay.
- Vines:** Vineyard planted in the 2000s. Grapes are harvested at night to preserve acidity. Yield: 55 hl/ha. Certified organic by USDA.
- Varieties:** Picpoul.

CELLAR

- Vinification & Aging:** The grapes are destemmed, then fermented and raised in stainless steel.
- Profile:** An amply refreshing wine, Picpoul is known for good reason as the Muscadet of the south. It's a perfect foil for the Mediterranean's seafood. An aromatically tantalizing, fresh wine with a touch of brine or saline in its profile and a brisk, compelling body.
- Production:** 11,000 cases.
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