



PETIT ROUBIÉ TANNAT

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. IGP Pays d'Hérault.
- Soil:** Limestone, sand and clay.
- Vines:** Vineyard of eight acres, planted in the 2000s, faces north. Grapes are harvested at night to preserve acidity. Certified organic by USDA.
- Varieties:** Tannat, the grape of France's southwest.

CELLAR

- Vinification & Aging:** Grapes are destemmed, followed by a short maceration of ~10 days and aging in stainless steel.
- Profile:** Quintessentially Tannat—rich with the dark color, the big fruit and forceful flavors mingled with smoke and bacon. A great value *vin de pays*!
- Production:** Just over 1,000 cases.
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