

Chateau Roby Loupiac

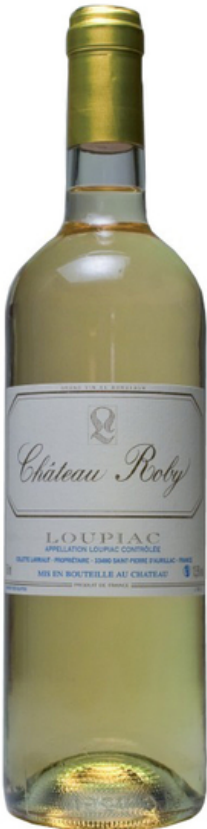
Vignobles Larriaut

France - Bordeaux - Loupiac

This two-hectare estate is run by Colette Larriaut who inherited from her parents Jean and Denise Boutet. Colette focuses on traditional winegrowing and winemaking methods and keeps the passion and precision required to produce great sweet wines.

Château Roby Loupiac is built over time. More time is allowed to ferment and mature in order to produce a wine of character, a sweet wine marrying candied fruits, white fruits and white flowers with a remarkable freshness. The finish is long and very pleasant.

Loupiac is a very good alternative to Sauternes. It is less sweet and syrupy and has a nice balance and a delicious mouthfeel.
RS is around 60gr/L



Specifications	
Appellation	Loupiac
Wine Type	Fortified/Dessert
Varietals	100% Sémillon
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Manual harvest from September to November with successive Selections. Only the candied grapes are taken from the bunches, the others will wait until they are fully ripe to be picked. Three to four sortings are necessary for a rigorous selection of the berries to give the Loupiac its typicity. Vinification and ageing in stainless steel tanks. (No Oak)
Production	500 (9-liter cases)
Pairings	Excellent with Foie Gras and Blue Cheese, but also with dessert and particularly with dark chocolate based cake.

Codes, Weights and Measures	
UPC	7 84585 02872 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02872 3
Case Weight	18
Cases/Pallet	100

ABV	14%
SRP	\$ 26.99 USD 750mL Bottle

Reviews and News
2017 Chateau Roby Loupiac - 90 PTS - WE