Domaine de la Roche Paradis
Northern Rhône, France

Viognier

2016
IGP Collines Rhodaniennes
100% Viognier
13% Alc.
Granite soils
Organically farmed
Native fermentation
Manually harvested
Aged in lightly used oak barrels

Tasting Notes
This Viognier is a beaming example of the wonders that the terroir of the Northern Rhône can bring to Viognier. As an IGP level Viognier, you get a highly complex and rich wine at a price that is a fraction of its elite cousin, Condrieu. On the nose, this wine has peaches and apricots as well as a buttery elegance without being overwhelmed by oak. The palate is soft and rich with a long finish. Alcohol does not overpower this wine at all, and it has a welcomed soft edge of acidity that can be hard to find in Viognier. Pair with grilled white fish and lobster tails dunked in melted butter. You will thank yourself for pairing it with macaroni and cheese and any pasta with cheese or cream sauce, or maybe even foie gras!

About the Domaine
Domaine de la Roche Paradis sits amongst an idyllic patch of hillside in the Northern Rhône, quietly producing just over 1,000 cases per year of knock out wines. Focused on perpetual improvement, vigneron Yann Menager along with his father in law, Richard, strive to make terroir-driven wines which means conviction in the vineyards. The wine labels are a tribute to the land; the hills on the labels, called Les Dentes (which means "the teeth"), make up the view from the Domaine, and the sheep represent Yann’s dedication to biodiversity and a lifestyle migration to the old ways. A picture-perfect setting for pitch-