



VIOGNIER 2019



PURPOSE

A fragrant white aiming to surprise by its ability to juxtapose texture and freshness, combining a southern profile with rich, ripe fruit, and a more Northern-style freshness from the altitude. Aromatic on the nose and zesty on the palate.

TASTING NOTES

Appearance: Bright and clear with golden tints.

Notes: Rich with notes of almonds, dried apricots, honey and brioche.

Palate: Full-bodied and elegant.

Finish: Long.

Aging potential: 4-5 years.

SERVING SUGGESTIONS

Perfect for aperitifs. Pairs excellently with poultry, foie gras, white fish in cream sauce or many cheeses. Serve lightly chilled at 14°C.

SPECIFICATIONS

Varieties: Viognier (100%)

Alcohol: 14.5% | pH: 3.6

Total acidity: 2.7 g/l (as sulfuric), 4.2 g/l (as tartaric)

Residual sugar: 2 g/l

Aging: 8 months in demi-muids

VINEYARD NOTES

Vines: 18 years old, north facing at 550m.

Soil: Argilo-calcaire (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 4 shoots per cordon

VINEYARD MANAGEMENT

Certified Organic wines (Ecocert). No synthetic treatments, to ensure health of vines and soil. Certified BeeFriendly and HVE 3 sustainable viticulture (highest tier).