



VIOGNIER 2022

PURPOSE

A fragrant white that surprises by its ability to juxtapose qualities that are often antinomic: combining the southern profile of ripe, greedy fruit with the more northerly freshness associated with our altitude of 550m. Fragrant on the nose and crisp on the palate. A generous wine, greedy and fruity, but fresh.

TASTING NOTES

Appearance: A crystalline yellow colour with numerous silver highlights.

Nose: complex, with aromas of apricot and quince, followed by white flowers, honeysuckle and fresh almonds.

Palate: round, with aromas of rhubarb and white flowers.

Finish: very

Aging potential: 8-10 years.

SERVING SUGGESTIONS

Goes very well with poultry, foies gras poelés, white fish in cream sauce or blue cheeses.

Serve chambré at 14°C.

SPECIFICATIONS

Varieties: Viognier (100%)

Alcohol: 14,33° | pH : 3,39

Total acidity: 3,49 g/l

Residual sugar: <0.65 g/l

Barrel-aged: 8 months in 300-litre barrels

VINEYARD NOTES

Vines: 20 years old, north-facing at 550m altitude

Soils: limestone marl (clay and limestone).

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.

