



# VIOGNIER 2021



## 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. Elegant aromatics on the nose, full-bodied, zesty and fruity, yet refreshing, on the palate.

## TASTING NOTES

Appearance: Bright and clear yellow, slightly golden.

Notes: Rich, with notes of peach and white flowers.

Palate: Fruity first impression with hints of fresh apricot and almond. Balanced texture, smooth yet juicy.

Finish: Long with citrus notes.

Aging potential: 4-5 years.

## SERVING SUGGESTIONS

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% | pH: 3.5

Total acidity: 3.3 g/l (as sulfuric), 4.9 g/l (as tartaric)

Residual sugar: <0.5 g/l

Aging: 8 months in 300l oak barrels

## VINEYARD NOTES

Vines: 20 years old, north facing at 550m.

Soil: Limestone marl (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).