



White



100% Viognier.



75 cl

AROMATIC &
ROUND

Terroir



Steep granite slopes, mechanization impossible.
Exposure: East-facing steep slopes.
Altitude: 300-350 meters

Vinification



100% hand harvest with thorough sorting of the grapes.
Fermentations at controlled temperatures, 1/3 new oak barrels, 2/3 stainless steel vats.
100% malolactic fermentation.
The wine ages for 8 months.

Tasting



Colour: Straw yellow with a gold rim.
Nose: Exploding nose with apricot, peach, honey, quince and violet.
Palate: Harmonious, fatty with a delicate buttery finish.

To serve

Best served around 10-12°C.

Aging potential



Can keep 5 years.

Food Matching



This wine is the perfect match for shellfish such as lobster or crab, red mullet, foie gras, blue cheese (Roquefort, stilton, etc.), yellow fruit-based desserts (tarts, flans, etc.).

