



VIOGNIER 2020



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 citrus tints.
Notes: Rich with notes of almonds, fresh apricots and butter.
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% | pH: 3.7
Total acidity: 2.2 g/l (as sulfuric), 4.5 g/l (as tartaric)
Residual sugar: 2 g/l
Aging: 8 months in demi-muids

VINEYARD NOTES

Vines: 20 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).