

VIOGNIER 2014



VIOGNIER 2014

TASTING NOTES

Appearance: A brilliant golden yellow.

Nose: Intense and aromatic. Redolent of peach and pear, dried apricot, and brioche.

Palate: Very smooth, whilst maintaining plenty of fruit and freshness

Finish: Long and crisp.

SERVING SUGGESTIONS

"*Vin de plaisir*" to drink as an aperitif. Also an ideal accompaniment for poultry, pan-fried foie gras, white fish in cream sauce or blue cheeses.

Serve lightly chilled (14°C/57°F).

Ageing potential: 4-5 years

SPECIFICATIONS

Varieties: Viognier (100%)

Alcohol: 13%

pH: 3.5

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

Residual sugar: 0.5 g/l

Oak-aged: 7 months

VINEYARD NOTES

Vines: 11 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.

Treatments: no synthetic treatments; biodynamic principles ensure health of vine and soil.