



## LE VIOGNIER-CHARDONNAY

The subtle notes of peach and apricot of Viognier harmonize perfectly with the elegance and freshness of Chardonnay. The combination of these two grape varieties gives a fresh, fruity and delicate wine.

### Appellation

IGP Oc.

### Grape variety

Viognier and Chardonnay.

### Age of the vines

30 to 40 years.

### Terroir

Limestone soils of the Miocene (tertiary era) mixed with alluvium.

### Mode of driving the vines

Cordon de Royat and Guyot.

### Yield

35 hl/ha.

### Vinification

After enzymage, we macerate the grapes with their skin in a stainless steel membrane tank for 4 to 6 hours followed by a 20-day fermentation at a controlled temperature.

### Aging

In stainless steel vat.

### Tasting notes

Beautiful dress with pale green reflections where dominate the nose apricot and vine peach. The mouth is ample, long and with a nice minerality.

### Food matches

This wine can be served as an aperitif, on a foie gras, barbecue