



### LA VIGNE DE MA MÈRE

This exceptional cuvée comes from a small schist soil vine enclosed by dry stone walls, nestled in a valley at 300 m of altitude. It overlooks the pine forests and dominates the Minervois.

**Appellation**  
IGP d'Oc.

**Grape variety**  
Viognier 100%.

**Age of the vine**  
27 years.

**Terroir**  
Schistes.

**Yield**  
15 hl/ha.

**Mode of driving the vine**  
Cordon de Royat.

**Vinification**  
Whole grapes harvested by hand in boxes of 10 kgs. Fermentation in old barrels.

**Aging**  
In oak barrels for a year.

**Tasting notes**  
Beautiful golden bud, complex nose with notes of honey and slivered almonds, dense mouth with remarkable length and minerality that reflects its terroir.

**Food matches**  
Aperitif wine, served with foie gras, asparagus or spicy cheeses such as roquefort.  
Serve at 8 - 10°C.