



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 d'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 & 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, asparagus, sushi or cheese platter.

Serve at 8 - 10°C.