

Pays d'Oc Viognier

2021

"Bright colour with golden yellow highlights. Attractive aromas of summer fruit such as peach or apricot. Round and fresh on the palate, evolving towards sweeter, richer notes. The long, fruity finish lingers on delicious notes of apricot."



Vintage

The year 2021 has had its share of climatic events in store for us: frost, rain – too much or not enough – and lack of sunshine. At Château Grand Escalion, the weather was just as rough with an episode of frost disrupting the vegetative cycle, rain and insufficient sunshine. Despite these climatic events, the harvest took place in a relatively usual way for our whites and our rosés which, with relatively low yields, offer a beautiful aromatic, elegant and fruity palette.

Grape varieties

100% Viognier

Terroir

Selected plots in the Hérault department:
– Town of Florensac: limestone and stony hillsides, south exposure
– Town of Alignan-du-Vent: semi-slope of limestone-clay soils, south/south-west exposure.

Winemaking

Harvest between 31st August and 1st September 2021.
Cold prefermentary maceration in the press for 4 hours, then slow fermentation at low temperature (12/14°C) with stirring of the fine lees during 4 months. 90% of the cuvée spent 8 months in 275lt Laurus barrels.
Bottling date: 16th June 2022 – 10 000 bottles produced.

Service & food pairing suggestions

As an aperitif, of course! But also with scallop carpaccio or slightly matured goat's cheese.
Serve chilled at around 8-12°C.
Optimum maturity: 2023 – 2026