

Pays d'Oc Viognier

2022

"Pale yellow colour with golden highlights. A Viognier with expressive and floral aromas. Round on the palate, with notes of apricot and mirabelle plums, with a saline touch that adds freshness and length. On the finish, a subtle note of bitter almond elegantly completes the aromatic palette."



Vintage

The spring of 2022 was cool and wet, slowing the start of the vegetative cycle, with budburst coming a little late. The record heat in May caused the vines to accelerate sharply, 30% faster than the average of the last 10 years. The rain in June was beneficial for the development of the grapes, combined with the beneficial influence of the Mistral and Tramontane winds. These winds regularly swept through the vineyards, drying out the leaves and limiting the risk of disease. All in all, an fine vintage with good natural acidity.

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

Cold preferment 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: 13rd May 2023 – 10 607 bottles produced.

Service & food pairing suggestions

As an aperitif, of course! But also a warm goat’s cheese salad or an apricot and almond milk clafoutis.
Serve chilled at around 8-12°C.
Optimum maturity: 2024 – 2027