

Pays d'Oc Viognier

2013

"Pale, shiny golden colour. The nose evokes white fruits and flowers. The mouth is rich and large with white peach and exotic fruits flavours. Long and fresh finish, with a hint of citrus. (Oct. 2014)."



AWARDS

13,5/20 Bettane & Desseauve

Vintage

The cold and rainy spring generated a late and long blooming. The hot summer, followed by occasional storms in September, boosted the maturities but still the harvest counts among the latest of these last years. We patiently waited to harvest at optimum maturity and our Viogniers developed beautiful aromas of white fruits and fresh apricot.

Grape varieties

100% Viognier

Terroir

Plots are selected for their complementary nature to produce a good balance between richness and freshness: limestone soils at half-slope level and calcareous fragments. Southerly exposure.

Winemaking

Harvest during the night to preserve the grapes. 36 hours of cold soak (5/6°C) before fermentation at controlled temperatures (16/18 °C). Elevage on fine lees with regular stirring of lees over a period of 8 months in 275-litre oak Laurus barrels (1-year barrel).
Production: 8,000 bottles
Bottled on: 21 October 2014

Service & food pairing suggestions

Foie gras
Thaï soup with shrimps
Sliced chicken with fresh ginger
“Clafoutis” with litchee & grape fruits
Best served chilled at 10-12 °C
Optimum maturity: 2014-2016

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.