


# Pays d'Oc Viognier

2014

"Brilliant green-gold hue. Fresh, expressive and generous nose of white flowers, peach and citrus. Quite full mouthfeel with flavours of white peach and passion fruit. Finish is lively and long. (tasting notes : August 2015)."




## Vintage

A year with little winter rainfall. An unsettled first half of summer, humid and stormy with cool temperatures, followed by a mid-August boost of dry, hot weather that ripened the grapes and raised the sugar levels. Harvest started the 15th September.

## Grape varieties

100% Viognier

## Terroir

Different vineyard parcels are selected for their complementary nature to produce a fine balance between freshness and richness : limestone and clay soils at mid-slope and South-facing.

## Winemaking

Picking took place at night and early morning to preserve flavours and delicate aromas. 36 hours of cold soak (5/6°C) before fermentation at controlled temperatures (16/18 °C). Aged in 1-year-old 275-liter Laurus barrels with regular stirring of the fine lees over a period of 6 months.
Production: 14,250 bottles
Bottled on: 8 July 2015

## Service & food pairing suggestions

Thai Soup with Shrimps
Minced Duck Breast in Orange sauce
Serve chilled at around 10° to 12° C (50° to 55° F)
Optimum maturity: 2015-2017