

Pays d'Oc Viognier

2015

"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."



Vintage

A warm and sunny year until the rains at the end of August and September which have not affected the quality of the grapes. The grapes have been harvested at their optimum maturity delivering intense aromas and a beautiful freshness.
Dates of harvest: between 7 and 9 September 2015.

Grape varieties

100% Viognier

Terroir

Viognier grapes come primarily from the village of Florensac (Herault department) on clay and loam soils in plains and hills of limestone rocks conferring roundness; plots on stony soil of limestone and flint clays (Gard department) complete the selection with great finesse.

Winemaking

Harvest at optimum maturity of the grapes. Cold prefermentary maceration in the press for about 4 hours, then slow fermentation at low temperature (about 12/14 ° C) with stirring of the fine lees during the first 4 months. Part of the cuvée was aged for about 5 months in Laurus oak barrels of 275 liters (1 wine barrels – oak from the Bertranges forest in Burgundy).
Production: 15 460 bottles
Bottled on: 13 July 2016

Service & food pairing suggestions

Thai Soup with Shrimps
Minced Duck Breast in Orange sauce
Best served at 12-15°C – Optimum maturity: 2016-2018

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