

Pays d'Oc Viognier

2016

"The colour is bright, pale straw with a delicate green hue. Confirming the freshness of this vintage, the nose shows white flowers, kiwi and citrus. The palate is clean yet creamy thanks to stirring of the lees, showing white peach and verbena notes. Long and fresh on the finish."



Vintage

In 2016, there was an early beginning to the vegetative cycle due to the particularly warm Winter. Spring cooled down somewhat and slowed the growth cycle. The Summer that followed turned out to be one of the driest on record. The vineyards however had good ground water levels and were able to develop nicely along with good vineyard management. With a smaller than usual crop, the quality was remarkable, with terrific balance between the fruit and the acidity.

Grape varieties

100% Viognier

Terroir

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

Winemaking

Harvest at optimum maturity. 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.
Part of the cuvée was aged 5 months in 1-year-old Laurus barrels, oak from the Bertranges forest in Burgundy).
Production: 11 450 bottles and 722 magnums
Bottling date: 28 July 2017

Service & food pairing suggestions

Enjoy on its own as an apéritif or serve with Grilled Prawns, Sea Scallops Tartare, white mean dishes such as Pork Chops and Veal Scallopini. Also delicious with Asian cooking.
Served at 12-15°C – Optimum maturity: 2017 – 2019