

Pays d'Oc Viognier

2017

"Attractive bright, pale, straw colour with green tints. A fine nose of white flowers with a delicate toasted note. The palate is lively and mineral with flavours of apricot and fresh pineapple and a long and elegant finish."



AWARDS

14/20 Bettane & Desseauve

Vintage

In Languedoc-Roussillon, from budbreak to harvest, the vegetative cycle was marked by a succession of atypical and extreme climatic events which led to a significant drop in production. The intensity of the losses varied according to the sectors but the most affected vines were not harvested. After a very early start, the harvest took place in record time and under optimal weather conditions. If the volumes are historically low, the vintage proves to be of an excellent qualitative level, with beautiful balance on the palate and intense aromatic expression. The perfect sanitary state of the harvested grapes contributed significantly to this qualitative success.

Grape varieties

100% Viognier

Terroir

Viognier grapes come primarily from the village of Florensac (Hérault department):
– near the 'étang de Thau':clay and loam soils in plains and hills of limestone rocks;
– South Florensac: on the plain consisting mainly of sand deposits.

Winemaking

Harvest between 28th August and 4th September 2017. 80% of the cuvée spent 8 months in 275lt Laurus barrels.
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.
Production: 9 738 bottles and 130 magnums
Bottling date: 31st May 2018
Vegan Friendly

Service & food pairing suggestions

Enjoy on its own as an apéritif; delicious paired with frogs legs in lemon cream sauce or scallop carpaccio.
Serve at 8-12°C
Best enjoyed between 2019 and 2021

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