

Indication Géographique Protégée Gard

Viognier – White



Blend

Single varietal wine made with 100 % Viognier.



Terroir

Plots rigorously selected from the « Vin de Pays » production area now called « Indication Géographique Protégée » (Protected Geographical Indication). Vines are growing on clay and limestone soils.



Winemaking

Pressing, natural static cold settling. Alcoholic fermentation under controlled temperature (16°C). Stirring of the fine lees after fermentation. Aged in tanks.



Tasting Notes

- Colour : pale straw yellow.
- Aromas : vibrant floral aromatic with notes of honeysuckle, vervain, pear, peach and lemon.
- Palate : rich and round with citrus and white peach. The finish is long and harmonious.



Food Pairing

Perfect in aperitif, or as an appetizer with hot tapas. Enjoy it for dessert with a peach cake.



Serving Temperature

8-10°C



Cellar Potential

A ready to drink wine.

