



CUVEE « VIOGNIER »

BLANC

I.G.P. VIN DE PAYS DU VAR (75 cl)

CHARM & ELEGANCE



VINIFICATION AND AGING

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m.

The harvest is carried out mechanically overnight between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring the grapes very quickly when pressed.

A skin maceration is carried out for approximately 6 hours in order to optimize the aromatic potential.

The settling is carried out cold (max 14 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 15 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.

We then proceed to aging on fine lees in stainless steel tanks for 3 to 4 months.

The wine is then racked and filtered at the end of December.

It rests for about 3 months and is ready for tasting around March 15.

BLENDING

100% Viognier

TASTING

Color: bright with pretty golden reflections

Nose: aromas of exotic fruits (pineapple) and white fruits, floral notes

Palate: Charming and full, intensely fruity carried by a nice freshness. Almand notes, orange blossom aromas. Balanced and very aromatic whole.

TO DRINK WITH

Fresh and fruity wine that goes perfectly with pink-fleshed fish or cooked in sauce and white meats.

Ideal as an aperitif or with goat-type cheese.

Some ideas: tuna tartare with citrus, grilled salmon with herbs.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540