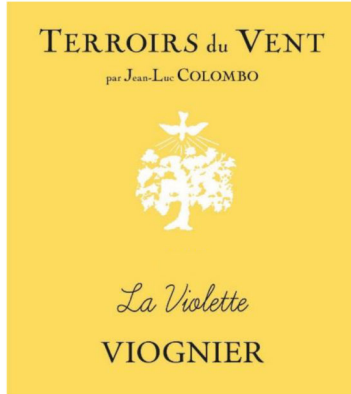


Viognier « La Violette »

(The Violet)

IGP Oc



Grape varieties:

100% Viognier

Terroir:

Chalky-clay soil of Languedoc.

Vinification:

Low temperature fermentation. 5% of the wine is matured in two year old barrels for 6 to 10 months depending on the vintage. Bottling takes place the summer following the harvest.

Tasting notes

Color:

Brilliant, light yellow.

Nose:

The nose offers intense aromas of exotic fruits, peaches, and apricots, with a bit of minerality.

Palate:

The mouth is round, suave, and bright, with a long, very pleasant finish.

Service:

To be drunk in its youth.

Serve chilled to 12°C/54°F.

Food matches:

Perfect as an aperitif, with Asian cuisine, grilled fish or a dessert of peach salad.