



LA VIGNE DE MA MÈRE

This exceptional cuvée comes from a small schist soil vine enclosed by dry stone walls, nestled in a valley at 300 m of altitude. It overlooks the pine forests and dominates the Minervois.

Appellation

IGP Oc.

Grape variety

Viognier 100%.

Age of the vine

25 years.

Terroir

Schistes.

Yield

15 hl/ha.

Mode of driving the vine

Cordon de Royat.

Vinification

Whole grapes harvested by hand in boxes of 10 kgs. Fermentation in old barrels.

Aging

In oak barrels for a year.

Tasting notes

Beautiful golden bud, complex nose with notes of honey and slivered almonds, dense mouth with remarkable length and minerality that reflects its terroir.

Food matches

Aperitif wine, served with foie gras, asparagus or spicy cheeses such as roquefort.

Serve at 6 – 8°C.