



LE VIOGNIER HISTORIQUE

This emblematic grape variety of the northern Rhone valley (Condrieu and Ampuis), almost disappeared. Its rebirth dates from the last quarter of the XXth century. Our Viognier planted 40 years ago on a plot called «Monte Cristo», gives a wine of epicurean.

Appellation

IGP Oc.

Grape Variety

Viognier.

Age of the vines

40 years.

Terroir

Limestone soils of the Miocene (tertiary era) mixed with alluvium.

Mode of driving the vines

Guyot.

Yield

35 hl/ha.

Vinification

After enzymage, we macerate the grapes with their skin in a stainless steel membrane tank for 4 to 6 hours followed by a 20 days fermentation at a controlled temperature.

Aging

In stainless steel vat.

Tasting notes

Very fragrant and subtle, this wine reveals aromas of yellow fruits (mangoes, peaches and apricots), but also dried fruits (almonds and toasted hazelnuts).

Food matches

This wine can be served as an aperitif, as well as on foie gras, asparagus, sushi, oenelles sauce Nantua or goat cheese.