



CEPAGE



VIOGNIER PAYS D'OC

Appellation: Pays d'Oc

Location: Carcassonne area, in the South of France.

Soil: chalk clay.

Grape variety: Viognier

Harvest: manual.

Wine making: traditional at low temperature.

Ageing: in vat



Terroir

Viognier Pays d'Oc comes from the Carcassonne area in the Aude department of France where the soil is mainly made up of chalk-clay.



Vinification

The grapes are harvested manually and quite late in order to get very rich musts. The grapes are macerated on the skins before pressing and fermentation takes place under controlled temperatures.



Wine

- Robe: a beautiful light pale yellow robe with straw-coloured tints.

- Nose: engaging dried apricot coupled with lemon meringue pie aromas.

- Palate: very fresh and pleasant with great balance between the fruit and the acidity.



To serve

We advise you to enjoy this Viognier in its youth to make the very most of its intense aromas and flavours. It is perfect as an aperitif or with cold starters like terrines and mixed salads. It can be laid down for 2 to 3 years.

Serve slightly chilled at 9 to 11°C.