



CHÊNE BLEU

VIOGNIER 2016

TASTING NOTES

Appearance: Golden, bright and clear, with glimmers of green.

Nose: Robust with notes of pear in syrup. Hints of fresh apricot, sweet almond, and brioche.

Palate: Suave and fresh. Notes of peach and verbena.

Finish: Long and crisp.

SERVING SUGGESTIONS

Perfect for aperitifs. Pairs excellently with poultry, fried foie gras, white fish with creme, or blue cheese. Serve slightly chilled at 14 °C.

SPECIFICATIONS

Varieties: Viognier (100%)

Alcohol: 13%

pH : 3.3

Total Acidity: 3.8 g/l (as sulfuric), 5.9 g/l (as tartaric)

Residual Sugar: 2.7 g/l

Ageing: 7 months in demi-muids.

VINEYARD NOTES

Vines: 14 years old, North facing, at 550m.

Soil: Argilo-calcaire (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 4 shoots per cordon.

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil. Organic wine (certified by Ecocert).