



CHÊNE BLEU

VIOGNIER 2018

TASTING NOTES

Appearance: Bright and clear with golden tints.

Nose: Rich with notes of sweet almonds, dried apricots, brioche and honey.

Palate: Full-bodied, fresh and elegant.

Finish: Long.

SERVING SUGGESTIONS

Perfect for aperitifs. Pairs excellently with poultry, foie gras, white fish in cream sauce or blue cheese. Serve lightly chilled at 14°C.

Ageing potential: 4-5 years.

SPECIFICATIONS

Varieties: Viognier (100%)

Alcohol: 13%

pH: 3.5

Total Acidity: 3.5 g/l (as sulphuric), 5.4 g/l (as tartaric)

Residual Sugar: 0.5 g/l

Ageing: 8 months in demi-muids

VINEYARD NOTES

Vines: 17 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.

Organic wine – Ecocert Award.