

VIOGNIER 2012



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### TASTING NOTES

Appearance: A brilliant, reflective golden yellow.

Nose: Intense and aromatic. Redolent of peach and pear, dried apricot, and brioche.

Palate: Very smooth, whilst maintaining plenty of fruit and freshness

Finish: Lightly honied.

### SERVING SUGGESTIONS

*"Vin de plaisir"* to drink as an aperitif. Also an ideal accompaniment for poultry, pan-fried foie gras, white fish in cream sauce or blue cheeses.

Serve lightly chilled (14°C/57°F).

Ageing potential: 4-5 years

### SPECIFICATIONS

Varieties: Viognier (95%), white Grenache (5%)

Alcohol: 13.5%

pH: 3.6

Total acidity: 3.0 g/l (as sulphuric), 4.6 g/l (as tartaric)

Residual sugar: 1.4 g/l

Oak-aged: 7 months

### VINEYARD NOTES

Vines: 11 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; biodynamic principles ensure health of vine and soil.*