

VIOGNIER

Domaine de Montfaucon

VIOGNIER



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| SPIRIT | Viognier is an exception in our wine range as all our other wines are blends of several grape varieties. The spirit of our Viognier is to associate freshness to the typical aromatique notes of this traditional Rhone Valley grape variety. |
| SOIL | Sand over silt. |
| GRAPE VARIETIES | 100% Viognier. |
| VINIFICATION | The grapes are picked rather sooner than later to avoid over maturation and to keep freshness. The grapes are hand picked in 20kg cases and the whole grapes are pressed directly without de-stemming. The juice is racked after natural cold settling (12-18 hours). |
| AGING | Fermented and aged in concrete tanks with a complementing part, 15%, fermented and aged in oak barrels. The temperature is controlled between 16 to 18°C during fermentation. |
| TASTING | The nose expresses notes of melon, quince and grapefruit with exotic fruits like ananas and mango. The vivacious freshness and nice acidity balance the fat, dense mouthfeel. The mouth has a surprisingly long and mineral finish with elegant tannins. |
| CULINARY SUGGESTIONS | Must be served chilled to make most of the aromas! Ideal for aperitif and also with grilled fish, shellfish dishes or with an exotic salad. |