

VILLA BLANCHE
Viognier

Bright daffodil yellow gleaming with golden highlights. Characteristic aromas of apricot, white peach and green fig are followed by smoky notes, vanilla, soft caramel, and cinnamon. Deliciously smooth and balanced in the mouth with a natural richness. Dried fruit, apricot, vine peach and very ripe nectarine lead to a finish of menthol, coconut and touches of cumin, with, as always, lightly toasted notes that underpin the whole in a most delightful manner.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2022

Cépages
100% Viognier

Degré
13% alc./vol

Terroir
Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Viognier a more complex balance.

Vinification
The harvesting is scheduled to respect the balance of freshness and phenolic maturity of the grapes. The must is pressed then naturally settled over 24 hours. Alcoholic fermentation is thermo-regulated at 17°C. Partial malolactic fermentation.

Élevage
- Stainless steel vats: 80 %
- Barrels: 20 %
- For 3 months

PRESSE

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PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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