

VILLA BLANCHE
Viognier

Daffodil yellow and golden gleams animate this transluscent, brilliant wine. The aromas are classic, with characteristic notes of white peach, apricot, and papaya which evolve to vanilla, mint, and dill. In the mouth it is fruity and fresh with a touch of minerality which confers a well-balanced persistence. Exotic fruit such as pineapple and mango are joined by spices such as cumin and cinnamon to culminate in the tension of star anise and mint. A magnificent vintage, and a superb blend commensurate with the other varietals in the Villa Blanche range.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2023

Cépages
100% Viognier

Degré
13% alc./vol

Terroir
Clay-limestone

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

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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