VILLA BLANCHE
Viognier

A light yellow color, bright and clear. On the nose, typical aromas of its variety: white flowers, peach, melon, papaya, and white pepper. On the palate, the attack is round and rich. A delicious blend of fruits such as mango, apricot, peach, and mandarin orange emerges. A seductive wine with good length.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2025

Cépages
100% Viognier

Degré
12,5% alc./vol

Terroir
Clay-limestone

Vinification
The grapes are harvested when ripe, to ensure phenolic and organoleptic maturity. The must is pressed and then clarified naturally for 24 hours. Once alcoholic fermentation has begun, it is thermo-regulated at 17°C for a period of 15 days. There is no malolactic fermentation for this vintage.

Élevage
100% stainless steel tank

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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