



VIOGNIER SÉLECTION PARCELLAIRE 2020

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

5000 vines per hectare High trellising, Guyot and Royat pruning Clay and limestone hills and loamy soils

WINEMAKING

100% VIOGNIER

Night mechanical harvest. Cooling of the harvest after a soft stalking and breaking of the grapes

Soft pressing and juices selection

Controlled fermentation temperatures

Ageing in tank with oak staves

Limited sulfite addition

TASTING

The color is brillant yellow with golden glints

The nose develops aromas of juicy pear and acacia honey

The attack is full, the mid-palate is slightly woody and smoky

The finale is long, fresh and mineral

CELLARING POTENTIAL

3 to 4 years in good storage conditions

CONDITIONING

6 Bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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