

Cuvée Viognier - Gamme Cépage

Blanc - IGP Pays d'OC







GRAPE VARIETY: 100 % Viognier

TERROIR: The vines are located on a clay-limestone hillside with a part on gravels.

WINEMAKING: Short skin contact maceration followed by low temperature fermentation then ageing on fine lees.

TASTING NOTES: This wine has a beautiful radiant gold colour. The nose is charming, with fresh apricots, pear notes and slight vanilla notes. The palate is expressive and supple, with lot of freshness and flesh fruits notes.

FOOD PAIRINGS: White fish fillet roasted with butter and shrimps.

SERVICE TEMPERATURE: 10-12° C

STORAGE: Up to 3 years.

FORMAT: 75cl



Email: contact@provenquiere.com Web site: www.provenquiere.com