

Cuvée Les Petits Cailloux IGP OC Viognier



Grape Varieties

100 % Viognier.

Terroir

Gravelly soil with clay and limestone.

Winemaking

Fermentation with temperature control process. Maturation on lees during 8 month.

Tasting

Bright lemon with green reflection. First nose has exotic aromas (mango) with pear and peach. After swirling, it develops apricots aromas. Palate is complex, creamy and aromas are similar to the nose with an addition of mineral notes. Long and aromatic finish.

Food pairing

This viognier is perfect for a pre-dinner drink and can match easily with white meat, grilled fish or grilled seafood (gambas or scallop).

Service

Between 10° and 12°C.

Potential for ageing

Can be drunk now, up to 2 years.