

LA COUR DES DAMES

Viognier



Appellation Pays d'Oc Indication Géographique Protégée

Grape variety 100% Viognier

Soil This Viognier comes from the Hérault département and the Aude Valley which benefit from a sunny climate, enough rainfall and cool nights. The 10-year-old vines grow on slopes at an average altitude of 150 to 200m and are pruned according to the "Guyot" (trellised) method on limestone and pebbles soils. The yields are low (around 40 hl/ha).

Vinification The grapes are harvested early. The alcoholic fermentation is made in temperature-controlled stainless steel vats (15 to 18°C). The wine is aged for several months in vats on its lees. There is no malolactic fermentation.

Tasting notes Our Viognier has a lovely pale gold colour and a relatively syrupy consistence. It is a rich and very aromatic wine with lots of characteristic fruity scents (apricots, fresh peaches). It also displays floral nuances of acacia flowers, lilies and, "blue lavender", together with hints of fresh bananas. Round and syrupy on the palate, it is fresh and well-balanced between richness and acidity, with a honeyed finish.

Food & Wine Serve well chilled (8°C), ideal as an aperitif, with seafood, fish or slightly bitter tasting vegetables, such as asparagus, and also with fruit tarts.