

Chardonnay - Viognier
Pays d'Oc Indication Géographique Protégée

DESCRIPTION :

Chalky soil, Mediterranean sea influence.

VARIETALS :

65% Chardonnay - 35% Viognier

VINIFICATION :

Skin maceration followed by regulated temperature fermentation.

TASTING NOTES :

Very bright, clear yellow, golden straw colour. Powerful, yet delicate nose : acacia flowers. Aromas of apricot and peach.. The attack in the mouth is smooth but lively, thus giving a general impression of fullness.

SERVING SUGGESTIONS :

Goes perfectly with fish, oysters, stuffed mussels, fresh goat's cheese. Ideal as an aperitif.
Serve at 8-10°C.

INNOVATION :

When the wine is at perfect temperature, the heraldic lilies will turn blue!

