



Le Petit Viognier 2023

	75 cl
	8 à 10
	14 % Vol.
	5 ans
	Viognier
	10 mois
	2023

Viognier was born in our beautiful region perhaps 2000 years ago. Legend has it that the Roman emperor Probus brought him here from the East to the 3rd century AD; it is also likely to come from crosses of eastern vines brought by the Romans and wild regional vines after a long empirical selection.

"Le Petit Viognier" was the name of a variety of Viognier in the middle of the XIXth century, not very productive and reserved on the hillsides.

Wine tending to golden, brilliant.

Typical nose of Viognier on apricot, peach with hints of acacia, honey and toast.

On the palate it is a taut, straight and mineral wine.

Terroir: Granitic

Vinification: destemming Malolactic fermentation on lees in oak barrels. Battoning once a month.

Aging: 10 months in French oak barrels

Serving temperature: 8 to 10 ° C

Guard: 5 years

Food and wine pairing: aperitifs, grilled fish, goat cheese ...