

EQUINOXE

VIOGNIER SAUVIGNON

Equinoxe wines -where character equals elegance.



Viognier and Sauvignon all in harmony.

Colour : White

Alcohol content : 13,5% Vol

Grapes : Viognier et Sauvignon

Harvest : Domaine de l'Arjolle harvests its grapes in first days of autumn, these are the grapes that give birth to our Équinoxe wines. In a subtle blend of Viognier and Sauvignon, this Équinoxe balances out the puissance of aromas and the elegance of the character of two grapes varieties.

*Vinification : Skin maceration in cold soaking (8°C).
Alcoholic fermentation at controlled temperature*

Dégustation: Its colour is beautiful and brilliant with golden reflects. The bouquet is complex, powerful and elegant with fruity and flowery notes that are complemented by carefully mastered oakiness. The palate follows the same path with its roundness and buttred aromas all in harmony.

Wine pairings : Aperitif, pawns, chicken, curry, muscles