

DOMAINE
L'ARJOLLE



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ÉQUINOXE WHITE

VIOGNIER - SAUVIGNON

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COLOR

White

GRAPE VARIETIES

Viognier - Sauvignon

AGE OF VINES

15 -25 years

AGEING POTENTIAL

5 years

FOOD PAIRING

Refined aperitif, stir-fried rice noodles, red mullet fillet, chicken curry, vegetable or tuna samosas

VINIFICATION & AGEING

The grapes are harvested around the autumn equinox, at optimal ripeness, with plenty of natural freshness and expressive aromas. After fermentation, the wines are aged partly in tank, partly in older oak barrels, balancing youthful vibrancy with gentle maturation

TASTING NOTE

Complex, powerful and elegant nose with fruity and floral notes, and a light-handed, pleasant touch of oak.
Round, tasty and intense on the palate.
The character meets elegance



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES