



F WHITE

VIOGNIER

A Viognier with Mediterranean flair!

COLOUR

White

GRAPE VARIETY

Viognier

AGE OF VINES

10-20 years

AGEING POTENTIAL

3 years

FOOD PAIRING

Perfect as an aperitif, and with oysters, mussels, grilled or smoked fish, risotto, brandade (cod, potato and cream paste) and veal blanquette

HARVESTED

Mid-September

VINIFICATION & AGEING

Fermented with temperature-controlled fermentation to keep all the freshness and the aromas. Then aged on lees exclusively in tank for three to six months, allowing its fresh, delicate and fruit-driven character to shine

TASTING NOTE

Intensely fresh, expressive nose of exotic fruits and citrus. Full-bodied yet elegant and fresh on the palate.
When elegance meets subtlety



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES