

VILLA Des CROIX

VIOGNIER



Appellation

Indication Géographique Protégée Pays d'Oc

Vintage

2024

Varietals

Viognier (100 %)

Volume by Alcohol

13% vol.

Soil

Siliceous soils of Pyrenean origin with oceanic micro-climate.

The Wine-making procedure

Harvested at night, skin contact (5, 6 hours at 10°C). Pneumatic pressure. Thermo regulated fermentation at 15/17°C after a clean racking of the must. Locked malolactic fermentation and maturing in tank on fine lees for 6 to 8 months.

Wine tasting notes

The Colour of the wine is a clear and pale-yellow straw. The aromas evoke intense floral notes, citrus peel, vanilla, tangerine and light honey notes. The palate is fresh, pleasant and deliciously well balanced. The finish is rich and persistent

Food and drink

Can be enjoyed on its own as an aperitif but is a perfect accompaniment to grilled fish and fusion food.

Serving Temperature

8 / 10°C.

Bottle Life

Can be kept for up to 4 years.