



Grape variety : 100 % viognier.



Terroir : fine sand soil, sediments from the Gardon river and the Pliocene period (- 6 million years). This region also benefits from the largest number of sunshine hours of France, important for the photo synthesis, sugar and maturing process.

The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.



Vine growing : the vines are planted with a density of 4000 per hectare, with grass sown between the rows to limit erosion as well as yield, and develop microorganisms. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging and leaf-thinning.



Vinification : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by pneumatic pressing to have a better and more homogenous press. The lees are filtered and incorporated in the juice, strongly increasing the complexity of the wine. This also gives a bit more roundness to the wine. The vinification is done at low temperature. The lees are stirred over a period of 9 weeks.



Annual production : 15 000 bottles.

Tasting : clean color with green-yellow hints. Expressive and complex nose of flowers and lychee. The palate will reveal subtle notes of apricot, acacia and a fine mineral finish.



Keeping potential : maximum 3 years.

Food match : aperitif, fish with sauce, chicken curry, goat cheese.

Packaging sizes : bottles of 37.5cl, 75cl, various BiB sizes.

Serve at : 10°C (50°F)