



Viognier

Viticulture

Appellation : Vin de France

Grape varieties: Viognier

Type of soil: limestone clay scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage: 2019

Winemaking

Winemaking without inputs, indigenous yeasts

Aging on lees for 4 months

Degrees: 12%

Container: 75cl

Tasting

Serving temperature: 12 to 13 ° C

Food and wine pairing: Aperitif, cheese, chicken

Appearance: bright yellow

Nose: Apricot, mineral

Palate: Fruity, with a nice freshness

