



## IGP Pays d'Oc Fontaniels Viognier



### ▪ Terroir

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic.

The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils. Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

### ▪ Winemaking

Harvests are carried out early in the morning in order to have temperatures limiting oxidation reactions. After scraping the grapes, we are making a pellicular maceration. Careful pressing and alcoholic fermentation at low temperature.

### ▪ Description & Food Pairings

Very bright golden yellow color. Aromatic flavors. Sweet spices, honey flavors. Velvety wine with a rounded attack. Perfect for the aperitif, Saint-Jacques, salmon, cheeses.

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Keeping Potential : 2 years

Serving Temperature : 12 à 14°C

Alcohol : 12%