

**VIOGNIER**  
*Mus*  
Pays d'Oc IGP - White wine

TECHNICAL FEATURES

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Grapes very carefully protected against any oxidation, as soon as picked up and during the carriage into the cellar. Night harvesting, when the temperature is the lowest. Complete de-stalking, direct pressing into CO<sup>2</sup> atmosphere. Stalling for 24 hours, and immediate racking at 8°C. The clearest juices only are selected. Fermenting process sets off with selected yeast addition, in stainless steel tanks, under heat monitoring, during 30 to 40 days. Maturing on fine lees, all winter long, with regular stirring of the lees. Isinglass fining, and bottling. Ageing in stainless steel tanks.

Alcohol content : 13,5 %.

TASTING NOTES

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A brilliant clear colour, with green shades.

A rather floral Viognier on the nose, with white flower, lily notes.

Full and round on the palate, a nice balance with a pleasant length. An elegant, fine and refreshing white wine.

SERVING ADVICE & FOOD PAIRING

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Always keep your bottles laying, in a dark and fresh place (between 10 to 15°C). Let your wine stand a few days, after buying it.

A nice pairing with seafood, shrimps and lobsters, grilled fish. Best served chilled, at 10-11°C.

Cellaring : 2 to 3 years

*Mill. 2014 : « Barralet d'Or » Vins blancs de Ste Aphrodise 2015 (white wine Beziers' contest)*

