



## VIOGNIER

### IGP HERAULT CESSENON

#### Blend :

- 100 % Viognier

#### Terroir :

- Rolled Pebbles
- South and southwest facing hillsides
- Yields 35 hL/ha

#### Vinification :

Hand-picked, harvested in the morning before the heat rises. Traditional vinification over lees. Strict temperature controls throughout fermentation. Matured over lees with stirring during three months after vatting.

#### Tasting :

Beautiful golden straw color with green highlights. Delicate nose of white flowers and citrus fruits. Sweet palate marked by good acidity, dominated by lemon and grapefruit notes, coated by apricot aromas. Fresh and lingering finish.

#### Serving suggestions :

You will enjoy this wine as an aperitif as well as with seafood, fish and cheese. For example, oysters and shellfish, smoked salmon salad, salade niçoise, snails in puff pastry, avocado and prawns, clams and pear salad, burbot with leeks, fillet of sea-bream, roasted bar, trout with almonds, salmon steak, lobster, flambéd crayfish, king prawns a la plancha, cheeses... and many other accompaniments according to your culinary imagination and your talents

#### Prizes and Praises :

Concours des IGP de France – ARGENT (vint.2014)