



Viognier

2022

GRAPE VARIETY : 100% VIOGNIER

APPELLATION: IGP CÔTES CATALANE / ABV: 13.5% VOL.

THE DOMAIN:

Surface: 11 hectares in organic
Height: 68 meters
Region: Languedoc-Roussillon / Occitanie
Department: Pyrénées-Orientales

VIOGNIER PLOT OF VINEYARD

Surface : 2 hectares
Ground : clayey
Planting in 1998
Roya cordon pruning
Trellising on wire at 60 cms of the ground
Foliar surface of 120 cms

Soil improvement: fertilizer base of compost of pomace or chicken dung

Watering according to the vintage year

Thinning out the leaves around the clusters of grapes

Treatment: after observation and reflection by respecting the environment

Work of the ground alternatly with a controlled enherbement

Grape harvest at optimal maturity

Juice extraction by direct pressing

Juice is cooled during 48 hours to separate lees from the must

Preparation for the bottling in April

Power and elegance characterize this Viognier which also give us delicacy and intensity. This is guaranteed pleasure with this wine that delivers us a fruity nose dominated by toasted almonds and a long finish of dried apricot on the palate.

Both fresh and powerful, this vintage could be served with grilled fish as well as summer fruit salad.

