



Lumière de Pierre

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
Royat 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
Grenn harvests: selection of 6 to 8 clusters by vinestock according to the vintage year
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
Fermentation in barrel (French Oak)
Maturing an stirring of the lees in barrel
Preparation for the bottling in April

This vintage grants all privileges and all the attention of its creator: Optimal Maturity, maximum concentration, vinification and aging that preserve the delicacy of viognier and lifted to the level of wines that affect you in the heart. Wood, perfectly fused together flavors of lime and apricot imposes the respect that we owe to this bottle.

To be enjoyed in the company of Saint-Jacques or fried chicken with cream and morels.

