



## ☪ The Terroir:

- Geographical location:** The vines are planted on terraces situated on a southeast-facing hillside overlooking Chavanay.
- Soil type:** Granite subsoil and very light, pebbly, sandy soil.
- Climate:** Sub-Mediterranean, cold winters and hot and dry summers. Rains regularly during the other seasons (approximately 600 to 700 mm per year).
- Grape variety:** 100% Viognier, yield 22 hl / ha.
- Pruning method:** Single Guyot method of pruning - trellising on wires.
- Cultivation:** De-hydrated organic compost (bovine-manure based), treatment with herbal teas, bio-dynamic preparations, sulphur and Bordeaux mixture to maintain the balance between the vines and the soil. Leaf-thinning, removing laterals, green harvesting. Mechanical ploughing of the soil, alternate rows are left for natural grasses to grow.
- Harvesting:** Hand-picked harvest when grapes are ripe, selective grape picking in the vineyard, the grapes are harvested in buckets then tipped into harvesting bins which can contain up to 50kg of grapes, these bins are then taken to the wine cellar.

## ☪ The Cellar:

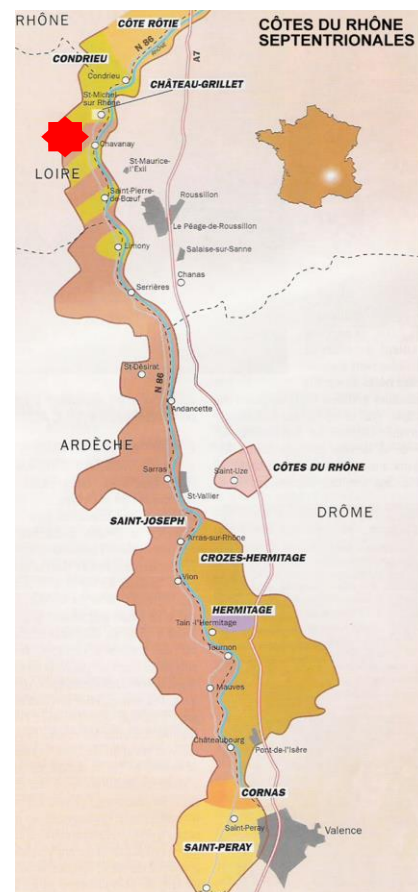
- Arrival:** Selective grape sorting by hand on a vibrating sorting table.
- Pressing:** Whole bunches of grapes are placed in a pneumatic press, racking of the must after 24 hours and fermentation in temperature controlled stainless steel tanks.
- Maturing:** At the end of the alcoholic fermentation 80 % of the volume is put in 500-litre oak barrels, systematic malolactic fermentation followed by a maturing period of 10 months (including 4 months on fine lees). Light filtration. Bottling took place in July 2018.

## ☪ Winetasting:

- Alcohol level:** 14 % Alc./Vol.
- Ageing potential:** The wine is to be drunk after 3 to 4 years of ageing.
- Aromas:** This wine reveals apricot aromas, a touch of freshness coming from the hint of citrus fruits and unveils a subtle flowery touch.



*To be served between 10° and 12°, as an aperitif,  
with warm foie gras, scallops or fresh goat's cheese.*



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