

LUC PIRLET VIOGNIER

(Vin de Pays d'Oc)



Pear, apricot, peach! Viognier is a grape that is not shy with its fruit. Like Muscat and Gewurtztraminer it has an abundance of flavour, from floral and grape aromas through the orchard fresh fruit we just mentioned. It also has a delicacy that the other two varieties rarely enjoy, and this makes it so much more than an aperitif. Try it with steamed sea bass with garlic and ginger - unforgettable!

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