

IGP PAYS D'OC

VIOGNIER

**SAINT-PEYRE**

**Grape Variety and Terroir :**

100% Viognier.

This wine comes from sun-drenched vineyards planted on our best terroir - specially selected for its physical and geographical characteristics - on clay and limestone hillsides called "costières" (coastal region), only a few miles away from the Etang de Thau, a coastal lagoon that is situated between the port of Sète and Marseillan.

**Vinification and Aging :**

Grapes picked at night at slightly-advanced maturity (13.5°). Skin-contact maceration for several hours.

All manipulations before the fermentation stage performed under inert gas. Pneumatic pressing. Selection of free-run juice. Cold settling for 48 hours at 8°C. Temperature-controlled fermentation (16° C). Aging in vats on fine lees with restricted stirring of lees. No malolactic fermentation.

**Tasting notes:**

The colour is a wonderful brilliant yellow with mother of pearl tints. Intense, seductive notes of ripe fruit, especially apricot, and floral notes with a hint of rose petals. The texture is very harmonious and generous, as well as round and long. Wonderful, opulent bouquet!

**Best served at :**

10°C - 12°C

**Food-pairing suggestions :**

Perfect as an aperitif, or great with richer dishes like langoustines, smoked or marinated salmon. Great too with guinea fowl in creamy or curry sauce. Serve it also with a broccoli and Roquefort soup or for dessert with a mango and pineapple tarte Tatin. An extremely versatile wine!

**Bottle :** Bourgogne Elégance 75 cl (VOA) with synthetic cork or screw cap

**Type of pallet:**

France :

European : 456 bottles (76 cases of 6 bottles)

VMF: 552 bottles (92 cases of 6 bottles)

Export :

European: 570 bottles (95 cases of 6 bottles)

VMF: 690 bottles (115 cases of 6 bottles)

**LES COSTIERES DE POMEROLS**

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