

# OVOÏD VIOGNIER

## Vin de France



### ■ GRAPE VARIETY

100% Viognier

### ■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Dark scarcely fertile soil on dark red amphibolite green rocks.

### ■ WINEMAKING PROCESS

Cold raking. Controlled alcoholic fermentation between 18° and 20°C. Ageing in natural concret ovoïd vat, that provide natural micro-oxygenation and movement of the lees. Several spirrings of lees between November and December.

### ■ TASTING NOTES

Robe : limpid, gold.

Nez : powerful bouquet of white flowers, apricot, white fruit and honey finish.

Bouche : supple, well ripe white fruit aroma, long finish.

### ■ AGE OF THE VINES

5-year-old vines

### ■ AGEING

2-3 years

### ■ ALCOHOLIC DEGREE

12%

