

Domaine Saint-Roch Viognier



Because there is nothing more childish than this small apricot yoghurt.

"Wine is the monarch of all liquids."

Brillat-Savarin



Appellation: IGP Pays d'Aude
Vintage: 2021
Alcohol: 12%
Grape varieties: 100% Viognier

Terroir: Clay and limestone.

Vines: Pruned in Guyot form / Vines between 9 and 12 years old / 4800 roots per ha / Vines tutored dependent on the vintage.

Vinification methods: The grapes are harvested at optimum ripeness / Vinification after pressing and filtering / 100% in tanks / Complete malolactic fermentation.

Maturing: On lees.

Tasting notes:

A brilliant but slightly pale yellow.

Very flattering, spicy with notes of citrus and exotic fruits.

Fresh and round in the mouth, the first taste is agreeable with notes of dried apricots and white flowers, a rich wine and well balanced with an end taste which is more mineral.

Good acidity and beautiful aromatic persistence.

Pairing: A fish in sauce, a Thai curry or other Asian spicy dishes...

Recommendations:

Servir between 10 and 12°C

Aging potential : At least 5 years.