

VIOGNIER PRESTIGE COLLECTION



Appellation:	IGP Pays d'OC 2021	
<u>Blend:</u> <u>ABV:</u>	100% Viognier. 13%	
<u>Soil:</u>	Limestone and clay. The vineyards are situated between sea and mountains near the city of Béziers only 20 miles from the Mediterranean sea.	
Average age of vines:	30 years.	
<u>Winemaking:</u>	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming and cooling. Pressing with separation of different qualities of pressed wines. Alcoholic fermentation between 15 and 17 °C for 20 days. Malolactic fermentation is blocked. Aging on fine lees.	FRENCH BOULEDOGUE
<u>Color:</u>	The color is limpid yellow with green glints.	CE 33
<u>Nose:</u>	The nose develops fruity aromas of vine peach and apricot The agitation reveals light notes of Lily flower.	
<u>Palate:</u>	The attack is sweet, followed by gourmet notes of banoffee. The finish leaves a persistent structure of spices and iodine.	
Serving temperature:	Best served between 11 and 14°C.	
Preservation:	3 years.	
<u>Food pairings:</u>	It can be served as an aperitif. It will also pair nicely with fish meals in sauce, seafood, shellfish, white meats and goat cheese.	



French Bouledogue – An unique experience !

At once arrogant, stubborn, festive, elegant and cute, the French Bouledogue offers a wide collection of gourmet wines for a real pleasure !



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