

Signature Sommelier Chardonnay Viognier

<u>Appellation:</u>	IGP Cité de Carcassonne
<u>Blend:</u>	40 % Viognier / 60 % Chardonnay
<u>ABV:</u>	12,5 %
<u>Soil:</u>	From our best clay-limestone hillsides, the 20-year-old vines are subject to the dual Atlantic and Mediterranean influence.
<u>Average age of vines:</u>	30 years
<u>Winemaking:</u>	Direct pressing and cold soaking. The Viognier ferments and does the malolactic fermentation in French oak barrels. Ageing : 5 months on fine lees.
<u>Color:</u>	The color is pale pink with salmon glints.
<u>Nose:</u>	On the nose, pear is highlighted alongside more vegetal notes of lime blossom.
<u>Palate:</u>	In the mouth, the Viognier brings structure and roundness, while the Chardonnay brings freshness.
<u>Serving temperature:</u>	Serve cold (8-10°) in summer and chilled (10-12°) the rest of the year.
<u>Preservation:</u>	3 years.
<u>Food pairings:</u>	Ideal as an aperitif, with cheeses, white meats or fish.



Signature Sommelier – An unique experience !

Our commitment to excellence led to the creation of the Signature Sommelier collection. A collection that highlights the best Sommeliers in the world and their know-how. This Prestige selection by Sommelier Fabrice Sommier is the result of a long-term partnership with our winery.