



French Bouledogue Chardonnay Viognier



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



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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