

Tiffany TOBEY

White wine

Appellation:	IGP Pays d'Oc
Blend:	Chardonnay (80%) – Viognier (20%)
ABV:	13 %
Soil:	The vines located near the city of Carcassonne are planted on slopes with clay-limestone soils. The climate is Mediterranean, and strongly influenced by an Atlantic wind that brings a lot of freshness to the vineyards.
Winemaking:	The grapes are harvested at the beginning of September, then pressed in a pneumatic press after a brief maceration on the skins. Fermentation takes place in tank at a temperature of 16°C. The wine is then matured in vats for several months before being bottled.
Color:	A beautiful pale gold color.
Nose:	Delicate aromas of pear, peach and hints of acacia flowers from the Chardonnay and an exotic touch from the Viognier with apricot and lychee.
Palate:	Fresh, elegant and mineral on the palate, with a long and fresh finish.
Preservation:	Up to 3 years in good condition of preservation.
Food pairing:	Will pair perfectly with grilled white fish, shellfish, poultry or with a cheese platter.



Signature Sommelier – created by Sommelier Tiffany TOBEY:

Tiffany Tobey, the current Sommelier and Wine Director for the Ritz Carlton Resort, Dallas, Las Colinas, graduated from Texas Tech University with dual Bachelor's degrees from Texas Tech University in Restaurant, Hotel, and Institutional Management (RHIM). Previously Tiffany was a judge for several years at different prestigious national wine competitions. Ms. Tobey is also a proud board member of the Dallas Chapter of the Les Dames d'Escoffier International, a philanthropic organization of Women leaders in the food, beverage, and hospitality industries.