

LE TEMPS DES CHATAIGNES

Vin de France - White
Late Harvest



Soil: Limestone-Clay

Varieties: Viognier / White Grenache

Age of Vines: Parcel Selection 20 to 50 years old.



Vinification: Late harvest, destemming, direct pressing, fermentations in stainless steel tanks.



Ageing: both aged in oak barrels and in stainless steel tanks.

ABV: 14% vol

Yield: 50 Hl/ha



Visual Aspect:

Bright golden color, amber highlights

Nose:

Intense nose, aromas of quince, honey and candied oranges

Palate:

Fresh and ripe in the mouth. Complex and long finish



Food Pairing:

Foie gras, cheese, shellfish.



Service Temperature: 12-14°.

Conservation: 3 to 5 years.