

Les Costières de Pomérols

Saint-Peyre Viognier

IGP Cotes de Thau

TERROIR

Clay and calcereous soils situated a few kilometres from the Etang de Thau Lagoon.

GRAPE VARIETAL

100 % Viognier

VINIFICATION

Grapes harvested at full maturity and selected by parcel
Selection of drained juice after undergoing pneumatic pressure
A few hours of skin maceration
Thermal - regulated fermentation at 16°
No malolactic fermentation

CHARACTERISTICS

Pale yellow colour, this Viognier stands out for its intense flowery bouquet of wild peach blossoms, mango, pineapple, and other citrus fruits.
Luscious persisting on the palette keeping its delicious freshness on the finish

PAIRINGS

To accompany any aperitif or a perfect marriage with a fruit dessert.

TO BE SERVED AT

8°C - 12°C

