



# Viognier : 3ha

*Protected Geographical Indication Coteaux des Baronnies*

## History.

In 1979, Jean-Yves and his father Julien decided to plant Viognier vines. They were the first in the Baronnies to want to vinify this grape variety and pioneers in the region. In order to buy the best mass selections, they went to Condrieu, flagship area for this variety.

The plants adapted very well to our climate and now contribute to a wine full of freshness and complexity.

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 450 meters
- Exposure of the plots: gentle slopes
- Terroir: clay-limestone, marly

## Production notes.

- Variety: Viognier 100%
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: trellis, 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: one side, east-facing
- Complete mechanical soil work

## Harvest.

- Harvest begins around september 15
- Production : 30 Hl/ha, depending on vintage

## Wine making.

- Pneumatic pressing with juice selection
- Cold settling
- Fermentation at 18°C, with 40% in barrels
- Malolactic fermentation on lees
- 5-month ageing on fine lees
- Vacuum bottled at the estate with our bottling machine
- 12,000 bottles put on the market

## Tasting.



For this delicate grape variety, vinified in barrels, with a golden yellow color, a powerful and complex nose of peach, quince, apricot, and violet, and a full and long palate.

Harmony and femininity.



Can be served as an aperitif, it also beautifully complements foie gras, fish in sauce, truffle sauces, creamy goat cheeses, and desserts. Recommended serving temperature is 10°C to 12°C. To be enjoyed within 5 years and beyond.

