

VIOGNIER

Wine of France
2022

Stone fruits, jasmine, and white blossom aromas lead into a rich, velvety palate with juicy orchard fruit and white peach.

Vineyard: Famille d'Exea select grapes especially suited to the region to ensure minimal intervention in the natural biodiversity. Their Viognier grows on clay, sandstone, and limestone soils with the cooling influence of the Mediterranean and Tramontane winds. Water usage is mitigated as much as possible and the family are finalising a new water reprocessing station.

Winemaking: Sustainability continues in the winery, with investment in equipment with lower energy usage and a study into solar energy to replace power supply. The Viognier is gently pressed, sorted for the finest quality, and fermented at cooler temperatures to retain fruit freshness. All the grapes are hand harvested.

Serving suggestion: BBQ, roast turkey, chicken katsu or pizza topped with buffalo mozzarella.

Winemaker: Laura Ferté

Grape(s): Viognier (100%)

Region: Languedoc, France

Alcohol: 12.5% abv

Residual Sugar: 0.4g/litre

Acidity: 4.6g/litre

Total SO₂: 53mg/litre

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Filtration: 0.45µm

Additives: SO₂

Vegan Friendly

Certified Organic

Nutritional information:

per 100ml:

Energy 305 kJ / 73 kcal

per 187ml serve:

Energy 570 kJ / 137 kcal

Contains **Sulphites**

Packaging:

187ml or 250ml Can, 24 Cans Per Case



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