

CAMPUGET 1753 VIOGNIER

IGP Gard

Grape : 100% Viognier

Vinification : Harvested at peak ripeness, Viognier is pressed directly. The juice is cooled and transferred to vats for settling. Once clear, the juice is partially transferred to barrels for fermentation. Part is aged in barrels and part in vats for subsequent blending.



This 100% Viognier seduces with its rich aromas and rounded sweetness on the palate. Aged in oak barrels, this wine reveals aromas of citrus marmalade, apricots, white peach, and honeysuckle, with subtle woody notes.

Its balance between freshness and richness makes it a particularly pleasant wine, with a lovely length on the palate.

Aging: Drink from a young age up to 2 years.

Food and wine pairing: It will be perfect with fruit, white meats, or grilled fish.