

IL N'EST PAS TROP TARD

(« It's not too late »)

Grape : 100% Late-Harvested Viognier (3 weeks of overripeness)

Vinification: Fermentation is carried out in stainless steel vats at a cool temperature (14°C). The juice is then iced to definitively halt fermentation and maintain a balance of acidity and natural sugar.



"Il n'est pas trop tard" (It's Not Too Late) is a generous and delicious white wine. Its bright golden color and complex aromas of praline and nuts seduce from the first taste. On the palate, it offers unparalleled roundness and sweetness, with flavors of sweet fruit, a beautiful acidity accompanying a long finish that respects the typical characteristics of Viognier.

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

Food and Wine Pairing: Enjoy with foie gras, blue-veined cheeses, and also fruit salads in summer.