

LA SOMMELIERE BLANC

IGP Gard

Grape : 100% Viognier

Vinification : Traditional vinification.
Pressing is carried out gently using a pneumatic press. Fermentation takes place in new barrels, followed by aging for 7 months in the same barrels.

Its color is pale yellow with golden highlights.
Its very aromatic nose delicately exudes aromas of flowers, white-fleshed fruits, and some smoky notes. On the palate, it is characterized by a beautiful freshness and a balance worthy of the finest. Aromas of fresh apricots and honeysuckle, all elegance and finesse.

Aging: This wine can be enjoyed young, ideally after decanting, but it will benefit from a few years in the cellar to gain complexity.

Food and wine pairing: This cuvée will be perfect with white fish accompanied by a light sauce or a spicy or slightly seasoned dish.

