

Chemin de Compostelle

Viognier 2020

**Wine made from 5-year-old vines. Clay-limestone soil at an altitude of 300 m
20-day vinification. Aging in vats for 3 months.
Ideal as an aperitif, with mussels in Roquefort or with a brie with truffles.**

Appellation: IGP Cotes du Lot

Grape variety: 100% Viognier.

Yield: 35 hl / ha

Alcoholic degree: 13.5 °

Vinification: Cold, in stainless steel vats.

Aging: Aging on lees with batonnage for 4 weeks

Availability: Bottles of 75 cl.

Stopper: Bourrassé Rubi 3 44x24.

Keeping: About 3-4 years

Tasting: Pale yellow color with golden reflections. Very expressive nose of apricot and exotic fruits with floral and citrus hints. Large volume on the entry and mid-palate, lovely sweetness, gourmet wine. Final on yellow fruits and citrus fruits.

Serve at a temperature of around 8-10 °

