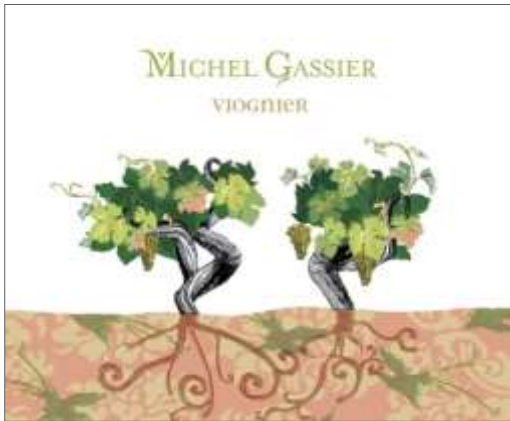


VIOGNIER 2017



Revealing its limestone terroir, this wine delivers lots of complexity. Apricots, peaches, tangerines and white flowers are complemented by herbs and mineral nuances. Partial malolactic fermentation on 17% of the wine gives this beautiful body. Lush, juicy but dry, this wine has an approachable feel. Its balanced acidity is refreshing and is perfect with lobster in cream sauce, mussels in saffron sauce, and other creamy flavorful dishes. Great for sipping.

Terroir: clay and lime – Vin de France

Varietal: 100% Viognier

Vinification:

- manual harvest with sorting
- skin contact for 12 hours at cold temperature after total destemming
- cold stabulation for 5 days at 8°C with batonnage
- partial racking and fermentation in concrete vats at 18°C
- partial malolactic fermentation (15%)
- aging on lees with “batonnage” through Christmas

Tasting Notes:

- *Appearance:* yellow with golden highlights
- *Nose:* intense apricot and tangerine with a hint of vanilla
- *Taste:* voluptuous, fresh fruits scents of apricot, peach and citrus with a zingy fruit finish that is long and lush

Aging Potential: enjoy now or cellar for up to 3 years

Accolades :

90 pts - *Robert Parker's Wine Advocate*

89 pts - *Jeb Dunnuck*

Silver Medal – *Concours Anivin de France 2018*

Food & Wine Pairing: serve at 50°F (10°C). This white is an excellent complement of sea food and sushi.

cheese	meat	seafood	garden	herbs	style	sauces	desserts
Mont d'Or	chicken	sushi	spinach	ginger	stir fry	fruit salsa	nectarine
reblochon	turkey	crab	truffle	curry	raw	butter	almond
gorgonzola		shrimp	peach	jasmin	al dente	creamy	dry fruit



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