

SAS Moulin de GASSAC

PLOT SELECTIONS

VIOGNIER



A wine that will really enhance white meat and creamy dishes.

Best served between 10°C and 12°C.

NAME OF THE WINE	Viognier.
COUNTRY/ REGION	France/ Languedoc.
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Oc.
COLOUR	Gold with green tints.
NOSE	Intense and complex. Notes of yellow flesh fruit (apricot, mango) and white flowers (acacia). Hazelnut fragrance.
PALATE	Nice balance. Very greedy and fresh with pleasant association of ripe fruit and floral notes.
FINISH	Between roundness and freshness. Slightly lemony.
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon. Rich in marl.
GRAPE VARIETIES	100% Viognier.
VINIFICATION	100% De-stemmed – skin maceration for 3 hours. Control of the temperature during the fermentation.
MATURING	5 months in stainless steel tank.
YIELD	55 to 65 hl/ha.
ALCOHOL	13 % Vol.
TO DRINK	Within 2 years.



VITICULTURE
**TERRA
VITIS**
RESPONSABLE

