



# DE LAS

*Grands Vins de la Vallée du Rhône*

## VIN DE PAYS D'OC VIOGNIER

### Characteristics

- This wine has been made from grapes grown on the slopes of the Pont du Gard, on limestone-clay soils formed in the Villafranchian stage.
- Average production: 120,000 bottles (75 cl) a year.
- Grape variety: 100% Viognier.

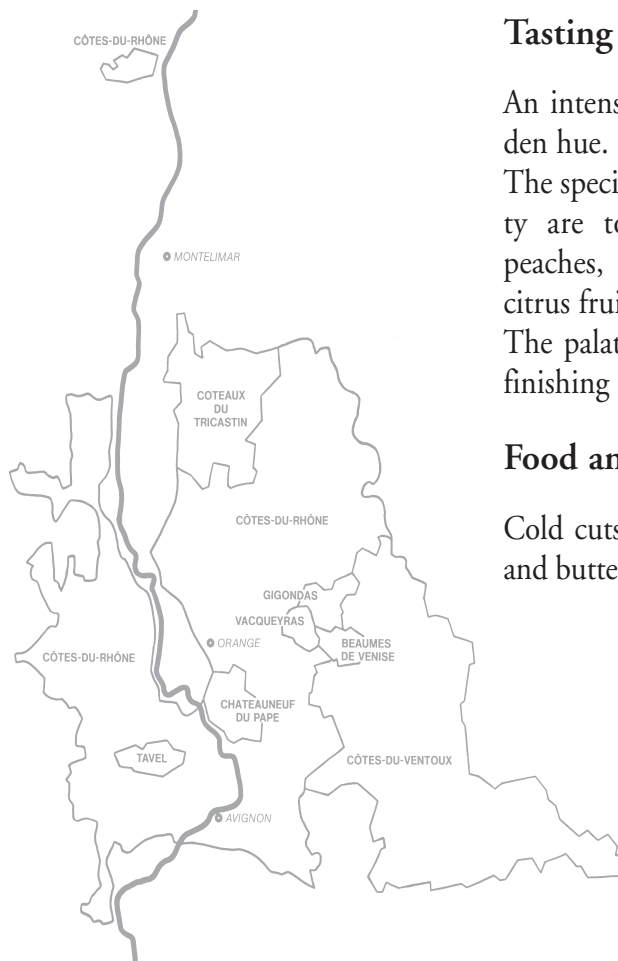


### Maturing

In order to keep the wines fresh, and give them balance and delicacy, they do not undergo malolactic fermentation. They are held in stainless steel tanks until bottling time, which takes place following a light fining and filtration, ensuring that the wine remains stable.

### Wine making

The grapes are harvested at night to take advantage of the cooler air. After destemming, they are transferred to tanks for a period of low-temperature maceration on the skins. Once pressed and the grape solids allowed to settle, the alcoholic fermentation is stimulated by specific inoculation.



### Tasting notes

An intense, bright colour, with a golden hue.  
The specific aromas of the grape variety are to the fore, with apricots, peaches, exotic fruit and preserved citrus fruit.  
The palate is both smooth and fresh, finishing on hints of dried fruit.

### Food and Wine affinities

Cold cuts, steamed fishes with lemon and butter sauce. Asparagus, artichoke.

MAISON FONDÉE EN 1835

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