

PREIGNES TRADITION VIOGNIER

IGP - PAYS D'OC

13 % vol.



100 % Viognier



Volcanic soil / plot called "La Moure" planted in 1982



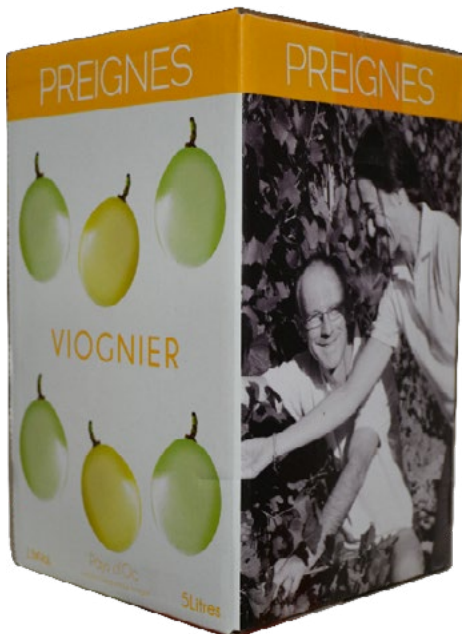
Mechanical harvest / At night and in dry weather
Harvest in 2 stages, one early enough for freshness and acidity, the other slightly overripe for better complexity
Destemmed harvest / protection against oxidation.

Yeasting with neutral yeasts

Low temperature fermentation

Fermentation time of 15 days

Pneumatic renneting with press separation



Nice pale yellow color. The nose mixes exotic fruits and citrus fruits. The palate is elegant, harmonious and very aromatic, and highlights notes of dried apricot.



To savor on a papillote of salmon with sorrel, a grilled sole or a rock fish soup. Or as an aperitif with marinated anchovies



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **"green practices"** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to control the Food Safety.