

LA MAROQUETTE viognier



ORIGINS & TERROIRS

Viognier

Appellation: IGP Pays d'Oc

Label: Organic wine - Certified by Ecocert

Average yield: 60 hl/ ha

The vineyards are located between Béziers and Nîmes. This offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



VINIFICATION & AGEING

Night harvest of grapes to avoid any oxidation of the grapes and keep the most of their freshness. Upon receipt at the cellar, gentle pressing with a pneumatic press under inert gas, followed by cold static settling. Fermentation at low temperature (15°C) to favour the extraction of the aromas. Aged in thermo-regulated stainless-steel vats. Fining: vegetable pea proteins and bentonite. Filtration: Tangential.



TASTING NOTES



8-10°C

AROMATIC & SUPPLE

 Bright golden yellow color

 Notes of white peach, apricot, violet, soft spices

 Voluptuous, aromatic, reminding honey and spices



FOOD & WINE PAIRING

Sicilian cannelloni.

Vegan touch: Zucchini spaghetti with pine nuts.

Bottle 75cl: Bordelaise Type - Item Code: 746
Case: 6 bottles
Pallatisation: 750 bottles / Pallet: 5 ranks x 25 cases
EAN Bottle: 3380330004945
EAN Case: 3380330004952

CONTAINS SULPHITES



JACQUES FRELIN

www.jacquesfrelin.com

FR200962_01GJXW