



## Villa des Croix Viognier



### Appellation

Indication Géographique Protégée Pays d'Oc

### Varietals

Viognier (100%)

### Volume by Alcohol

12.5% vol.

### Winemaker

Claude Serra

### Soil

Siliceous soils of Pyrenean origin with oceanic micro-climate. Vineyard situated in the Aude region near Limoux.

### Vinification

Harvested at night, skin contact (5, 6 hours at 10°C). Pneumatic pressure. Thermo regulated fermentation at 15/17°C after a clean racking of the must. Locked malolactic fermentation and maturing in tank on fine lees for 6 to 8 months.

### Wine tasting notes

The Colour of the wine is a clear and pale yellow straw. The aromas evoke intense floral notes, citrus peel, vanilla, tangerine and light honey notes. The palate is fresh, pleasant and deliciously well balanced. The finish is rich and persistent

### Food and drink

Can be enjoyed on its own as an aperitif but is a perfect matching with Asian and fusion food.

### Serving Temperature

10°C.

### Bottle Life

Can be kept for up to 3 years.

### Palletisation

105 cs x 6 x 75cl