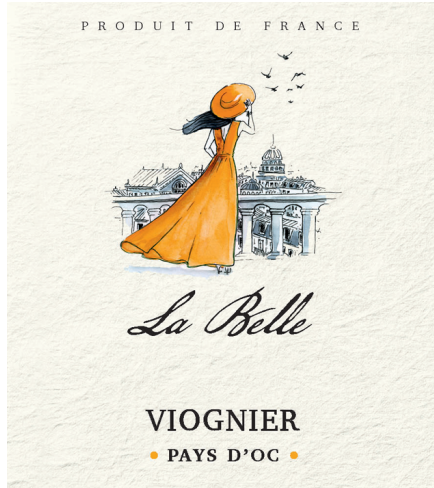




La Belle



La Belle, Viognier, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

PRESENTATION

"The Belle" is a collection of wines that celebrates the essence of Pays d'Oc through a French elegance. Adorned with a refined illustration of a chic young woman facing the rooftops of Paris, it embodies the timeless charm and sophistication of the French art of living. From the sunny terroirs of southern France, our selection of single varietals produces authentic, delicate, and balanced wines. "The Belle" is an invitation to travel through wines that combine grace and finesse.

TERROIR

This Viognier comes from the Hérault region and the Upper Aude Valley where the climate is sunny, the rains frequent, and the nights cool thanks to the altitude.

IN THE VINEYARD

The 10-year-old vines are grown on hillsides at an altitude of 150 to 200 meters and pruned in "Guyot" (trellised) on limestone soils rich in pebbles. Yields are low (40 hl/ha).

WINEMAKING

The harvest is early. Alcoholic fermentation takes place in stainless steel tanks with temperature control (15° to 18°C). There is no malolactic fermentation.

AGEING

The breeding lasts several months in tanks on fine lees.

VARIETAL

Viognier 100%

TASTING

In a pretty pale gold color, our Viognier is rich and very aromatic with many fruity scents: apricot and fresh peach. Floral nuances can also be distinguished ("blue lavender", acacia flower, lily). It is round on the palate, with an exceptional balance between richness and acidity, great freshness, and a honey finish.

FOOD PAIRINGS

Serve chilled (8°C) as an aperitif, with Asian cuisine, seafood, fish, or asparagus. Perfect with fruit tarts.

