

PETIT BOIS

Petit Bois, Réserve, Viognier, Blanc, 2022

IGP Pays d'Oc, France



PRESENTATION

The name "Petit Bois" is inspired by the richness and diversity found in a primary forest, where each tree, unique in its kind, contributes to the harmony of the whole. Just as this forest harbors a variety of tree species, our range of "Petit Bois" wines brings together a multitude of single grape varieties from the Pays d'Oc, each expressing its own character. Like a tree in the forest, each wine brings its uniqueness, thus creating a collection of wines as diverse as they are authentic, reflecting the richness of our terroir.

TERROIR

This Viognier comes from the terroirs of Hérault and the Upper Aude Valley, where the climate is generously sunny, punctuated by regular rains, and where the nights remain cool thanks to the altitude. The vines, about 10 years old, are planted on hillsides located between 150 and 200 meters above sea level, with a Guyot trellis system. The soils, rich in limestone and scattered with pebbles, give this wine a distinctive minerality. Yields are intentionally kept low, around 40 hl/ha, to ensure optimal concentration of aromas.

WINEMAKING

The harvest is carried out early in order to capture all the freshness of the grapes. Alcoholic fermentation takes place in stainless steel tanks under strict temperature control (between 15° and 18°C). The aging, carried out on fine lees, extends over several months to develop the complexity and texture of the wine. No malolactic fermentation is carried out, thus preserving the natural acidity of the Viognier.

VARIETAL

Viognier 100%

TASTING

With its robe of a bright pale gold, this Viognier seduces with its aromatic richness and intensity. The dominant aromas of fresh peach and apricot are complemented by delicate floral notes of acacia and lily. On the palate, it reveals itself as round and well-balanced, offering a harmonious marriage between richness and acidity. The finish is marked by great freshness, prolonged by a subtle note of honey.

FOOD PAIRINGS

Serve chilled (12°C), this Viognier is perfect as an aperitif or paired with seafood, fish, and asparagus. It also pairs wonderfully with fruit desserts, especially pies and sorbets.

