



Northern Rhône, Domaine Vendome, Le Puits des Mejeans, IGP Collines Rhodaniennes, Blanc

IGP Collines Rhodaniennes, France

For many of the apricots growers in the Northern Rhône Valley, growing apricots is more than a job, it's a way of life. Most of the orchards have been in families for generations – being passed down over the years along with pride and respect for the land. In 2010, Romain Roudier, managing the family's farming operation, decided to expand in viticulture. With vineyards in production in 2020, Romain built a cellar from scratch and thus rebranded and started doing business as Domaine Vendome.

PRESENTATION

Based in Larnage near Tain l'Hermitage, Domaine Vendome is moving towards an ecological approach. It has been certified organic since the 2021 vintage, and is moving towards an environmental approach, using a minimum of inputs to maximise the soil's biodiversity. The name of this Viognier is a nod to my great-grandmother. The vines were planted on the plot where a well had been dug to supply the house with water.

LOCATION

Les Méjeans (Larnage)

TERROIR

Kaolin and clay-type white earths

IN THE VINEYARD

Young vines

WINEMAKING

Handpicked in the morning and sorted in the vineyards, fully destemmed and transferred to concrete vessels for a cold 5-day maceration prior to yeast inoculation and a 4-week fermentation at strictly controlled temps. Ageing in stainless steel tanks for 9 months on lees, malolactic fermentation done.

AGEING

Aged 100% in stainless steel vats for 9 months. Malolactic fermentation.

VARIETAL

Viognier 100%

GM: No

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Viognier is all about freshness, incredibly fresh, taut, we don't find the opulence of certain viogniers. Very aromatic, this wine has notes of white peaches, citrus fruit and almonds.





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FOOD PAIRINGS

Poultry, cheese, fish, seafood.

