

LE VIOGNIER

AOC Côtes du Rhône Villages (Vallée du Rhône), White 2017



Piaugier new release: a white wine made from the prestigious Condrieu grape variety, in the northern Rhône Valley, Le Vignier.

THE WINE

Widely planted in the Rhône Valley, the Viognier grape is vinified alone in the North of the Appellation, and is mainly blended in the southern region. It is a very aromatic grape and highly qualitative when mastered. After the success of his SABLET BLANC and his GRANGE de PIAUGIER BLANC, Jean-Marc Autran always striving for something new, has decided to challenge himself: vinifying and aging Viognier apart from the other white grapes. Piaugier's Viognier is extraordinarily perfumed and shows a supple and creamy texture. It is definitely a white wine with a lot of body.

THE VINTAGE

Sand with clay and limestone.

SITUATION

The grapes are harvested by hand, in the morning only. After being destemmed, a skin maceration is done for a few hours before pressing. The juices are then barreled in 350-liter oak casks. A slow fermentation will start. The wines are "bâtonné" regularly in order to put the lees in suspension and to bring matter to the wine. Le Vignier will age for 12 months in new oak barrels.

VARIETALS

Viognier

TECHNICAL DATA

Production volume: 230 cases

AGEING POTENTIAL

5 years

TASTING NOTES

With its golden color and very fragrant nose, this wine has a great aromatic complexity. We can subtly distinguish aromas of yellow fruits (peach, apricot, quince), but also fresh flowers (iris, acacia). In the mouth, the Viognier is fine although creamy and unctuous. It is definitely a wine of high quality, balanced with an admirable depth.

FOOD PAIRING

Piaugier's Viognier will go perfectly with fresh dishes such as green asparagus, sushi or even oysters. It will also accompany fish dishes as well as dishes in sauce, such as "Quenelles Lyonnaises".

