



## L'Artisan, Viognier, Blanc

Vin de France, VSIG, France



L'Artisan is what happens when a Burgundian winemaker heads south, falls for the Languedoc, and decides to have some serious fun with serious wine. Bruno Lafon swapped grand crus for garrigue and never looked back. With over 30 vintages under his belt and a twinkle in his eye, he crafts wines that blend French flair with southern charm, no beret required.

### PRESENTATION

L'Artisan Viognier is Bruno's ode to sun, stone, and slow ripening. Grown in salty soils kissed by southern heat, this wine is all about finesse through patience. Harvested at peak ripeness, it bursts with golden fruit, floral lift, and a creamy texture that feels like it was stirred by hand. A true craftsman's white—fragrant, textured, and quietly bold.

### TERROIR

The grapes come from various terroirs in the Languedoc, primarily around the Thau lagoon and the Marseillette inland lake. The former is an ancient river delta with clay-limestone soils and river pebbles, while the latter has unique slightly saline, clay-silt soils that are flushed several times a year. These well-draining sites, coupled with intense sunlight, help the grapes reach full maturity, developing aromas of ripe stone fruits while preserving natural freshness.

### WINEMAKING

Grapes are harvested at peak ripeness when they turn golden and slightly gray, signs of full aromatic potential. Fermentation is slow and carefully temperature-controlled in stainless steel tanks to preserve the vibrant fruit character. A large portion of the wine undergoes malolactic fermentation to add aromatic complexity. The wine is then aged on fine lees for 6 to 9 months for added texture and mouthfeel.

### VARIETAL

Viognier 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Pale golden in color, this Viognier is rich and highly aromatic, with inviting notes of apricot and white peach, along with delicate floral hints of acacia blossom. On the palate, it's round and textured, yet fresh and lively, offering an exceptional balance between fullness and brightness. The finish reveals a smooth, nougat-like softness.

### FOOD PAIRINGS

Serve well chilled as a flavorful aperitif or pair it with dishes like shrimp tacos, grilled scallops, roasted chicken with herbs, or asparagus risotto. It also works beautifully with vegetable gratins, fresh peach salad with goat cheese, or even a light fruit tart. For a summer meal, try it with grilled vegetable platters or seared sole with lemon and herbs.

#### Nos Vins du Sud

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