

Elysee



Elysée, Viognier, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

PRESENTATION

In Greek mythology, "Elysée" represented a paradise of eternal peace and happiness, reserved for heroes. Inspired by this symbol of perfection, the "Elysée" range brings together single-varietal wines from the tranquil and sun-kissed terroirs of the Pays d'Oc, in the south of France. Each of these wines embodies the expertise of our winemaking heroes, and we hope it brings you, as the legend suggests, a small dose of happiness.

TERROIR

This Viognier comes from the sunny terroirs of Hérault and the Upper Aude Valley, where the altitude brings cool nights and regular rainfall perfectly balances the climate.

IN THE VINEYARD

The vineyards are grown on hillsides at an altitude of 150 to 200 m 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

With a beautiful pale gold color, our Viognier seduces with its aromatic richness, revealing intense notes of fruits such as apricot and fresh peach. Floral touches, like acacia flower and lily, complete this elegant bouquet. On the palate, it offers exceptional roundness, perfectly balanced between richness and liveliness, with a bright freshness and a delicate honeyed finish.

FOOD PAIRINGS

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

