



MAISON CENTAURÉE



VIOGNIER
Pays d'Oc

Maison Centaurée, Viognier, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

PRESENTATION

Cornflower is the name of a rare and protected flower found in our vineyards, as well as in some remote locations in Minervois and in the foothills of the Pyrenees (Pays d'Oc - southern France). We are particularly proud that our agricultural methods and philosophy contribute to its preservation. Maison Centaurée pays tribute to this small wild flower, and we hope that our wines will live up to this generous nature.

TERROIR

This Viognier comes from the Hérault region and the Upper Aude Valley where the climate is sunny, the rainfall frequent, and the nights cool thanks to the altitude.

IN THE VINEYARD

The 10-year-old 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

In a pretty pale gold color, our Viognier is rich and very aromatic with lots of fruity scents: apricot and fresh peach. Floral nuances can also be distinguished (blue lavender, acacia flower, lily). It is round on the palate, with an exceptional balance between richness and acidity, offering great freshness and a honey finish.

FOOD PAIRINGS

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

