

QUESTION VIOGNIER D' ÉQUILIBRE

2023

IGP COLLINES RHODANIENNES

Hugo and Pauline have a motto: in life, as in winemaking, balance is the key. This viognier has been imagined with these words of wisdom in mind: a wine that is crisp and frank, tasty and sapid.

It is the perfect example of a contemporary viognier. Fresh aromas of yellow fleshed fruit, a fairly round palate, and a lively and taunt finish have produced a tasty radiant viognier.

Grape variety: 100% viognier.

Soils: light, comprising gneiss on a granite bedrock.

Winemaking: direct pressing.
Settling at a low temperature for 12 to 24 hours.

Maturing: 70% in stainless steel vats,
30% in 500-liter oak casks.
Racking and blending, 6 weeks before bottling.



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QUESTION VIOGNIER D' ÉQUILIBRE

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VIN DE FRANCE

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It is the perfect example of a contemporary viognier. Fresh aromas of yellow fleshed fruit, a fairly round palate, and a lively and taunt finish have produced a tasty radiant viognier.

Grape variety: 100% viognier.

Soils: light, comprising schist and gneiss on a granite bedrock.

Winemaking: direct pressing.
Settling at a low temperature for 12 to 24 hours.

Maturing: 60% in stainless steel vats, 40% in 500-liter oak casks. Racking and blending, 6 weeks before bottling.



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