



Serment de vigne

IGP Côtes de Thau

White 2015



Climate : Mediterranean sea influence, plots ideally exposed to wind

Soil : clay and limestone hillside, only natural amendments

Grappes : Viognier

Cutting : Guyot pruning

Vines age : 20 years old

Alcohol proof : 13,5%

Growing... vigilance and prevention ! Responsible farming, biodiversity protected. Leaf removal on North side for better ventilation and phenolic maturity.

Harvest : date chosen to obtain a nice natural acidity and a smooth aromatic presence without excess.

Vinification : Skin maceration in inert pneumatic press. Direct pressing and collected juice for clarification. Low temperature maceration in thermoregulated stainless vat.

Wine aging : in vat on fine lees with regular stirring

Filtration : Sterile filtration just before bottling

Tasting : First nose is floral with light jasmine smell then fresh apricot flesh. In mouth, yellow fruits delicacy with citrus note...

Rare expression of Viognier grappe.