

VIOGNIER Sweet

IGP PAYS D'OC

Grape Variety :

100% Viognier

Vinification and ageing process :

Sweet wine produced by a sugar addition of 20mg.

Cellaring potential:

3 years.

Organoleptic description:

A very powerful nose with banana, nutmeg and dry apricot hints. Round, well-balanced and voluptuous with a long-lasting finale.

Wine and food pairing:

Ideal as an aperitif, but also with blue cheese or any desserts.

Alcoholic content:

13.5°

Service temperature 10° to 12°C.

