

# Wine of France

## PAZAC GRANDS VINS

### Grape varieties

100% Viognier.

### Vinification and ageing

Harvested when fully ripe, after skin contact maceration it is pressed in a pneumatic press in a pneumatic press, then clarified, fermentation lasts at 17°C.

The wine is racked at the end of fermentation. It is then kept on fine lees until bottling.

### Cellaring potential

3 years.

### Organoleptic description

A very powerful nose with notes of white flowers and peaches.

In the mouth this aromatic palette combines with a voluptuous freshness.

A lovely lingering of aromas.

### Wine and food pairing

This dry Viognier is aperitif, but also with dishes such as marinated chicken or fish in sauce.

It goes particularly well at the end of a meal with soft soft cheeses.

Service temperature **8 to 12°C**.

75CL

13.5% vol.

PAZAC  
GRANDS VINS

Route de Redessan - 30 840 Meynes

(+33)4 66 57 59 95