


BARTON & GUESTIER

DEPUIS 1725

VIOGNIER

PAYS D'OC
INDICATION GEOGRAPHIQUE PROTEGEE

2021


 Very expressive grape, producing wines with intense floral and fruity aromas!


PRODUCTION




Region: Languedoc region, in the county of Hérault, along the Thau pond in Marseille and Agde. The proximity of the pond is particularly well-adapted for growing grapes to produce white wines.

Grape Variety: 100% Viognier.

 Soil: Clay and limestone.

 Climate: Mediterranean climate, with small amount of rain fall (500 to 600 mm/year mainly during winter time). The pond of Thau brings the humidity and balances the lack of rain, allowing grapes to ripen slowly in perfect conditions.


Vinification: Plot selection. harvest at night time. De stemming. Grapes are kept at low temperature before pressing. After settling, alcoholic fermentation at low temperature starts with selected yeasts.


 After the running off, wines are aged in vats.


Available format: 75cl.

DEGUSTATION

 Light golden yellow.

 Very expressive nose with white flowers aromas (honeysuckle) and fruity notes (apricot, peach, pear, tropical fruits).

 Harmonious and round palate with a fruity and floral finish.

 Aperitif, white meat, fish and Asian dishes.
Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

Gold Medal – Sommelier Wine Awards, 2017 – UK – 2015 vintage



Health and Environment

Light weight bottle

Suitable for vegan

B&G

Enjoy our quality responsibly

www.barton-guestier.com

