



## IGP des Collines Rhodaniennes

### Viognier

*Unctuous, aromatic and fresh.*

#### Terroir

**Surface area: 0,4 ha.**

**Districts: Ternay (Rhône) and Marsaz (Drôme).**

**Grape varieties: 100 % Viognier.**

**Soils: Fine sand of detrital granite.**

Made from slopes facing south-west in Ternay and the plains of the Drôme. The acid soil is made up of big round pebbles that absorb heat thereby contributing to the good maturity of the berries. These young vines maintain their mineral qualities all the while expressing a rich aromatic palate of white flowers and of fruit (peach and apricot).

#### Winemaking

**Partly handpicked and partly machine harvested. Sorting of the healthy and the well-ripened grapes. Alcoholic fermentation in barrels with temperature control between 15 and 18°C.**

**Malolactic fermentation in barrels.**

The grapes are vinified using the same techniques as appellation wines: the must ferments in barrels at a low temperature

(between 16°C minimum and 18 °C maximum). Any risk of oxidation is avoided to allow the Viognier grapes to fully express themselves.

#### Maturing

**7 to 8 months in fine oak from Allier and Nevers.**

**10 % new oak.**

**Lee stirring once a week.**

The lees are conserved during maturing and frequently stirred. This technique develops the natural fleshy and unctuous characteristics of Viognier associated with this terroir.

*These wines are marketed by*

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