



La Combe Pilate

IGP Collines Rhodaniennes

Vintage:
2019

Tier:
Alchemy

Grapes:
100% Viognier

Region/Appellation:
**Rhône Valley/
IGP Collines
Rhodaniennes**

Alcohol by Volume:
13.5%

Drinking Window
2019-2022

Certifications:
Organic/Biodynamic



Winemaker Notes

Pale gold with aniseed-colored highlights. The nose is delicate with notes of bergamot and flint stone. Very fresh on the palate, dominated by the typical Viognier flavors. On the mid-palate, there is good balance between the acidic tension associated with its terroir of origin and the natural full body of the varietal and its ageing. The finish is savoury, bringing out the rustic and mineral overtones.

Vineyard

Clay, quartz pebbles, limestone gravel and loess. Areas with leptynites (gneissic metamorphic rock) granitoids.

Winemaking

Grapes are hand-harvested at maturity. Direct pressing of the whole bunches. Selection of the best juices from the pressing. Light settling. Fermentation followed by 8-9 months ageing in stainless vats. Undergoes malo-lactic fermentation. Very light stirring up of the lees (batonnage) during the first months of ageing.

Food match

Sautéed shrimp with ginger, rillettes, tapas with salmon and lime, cod tartare and green curries. Serving temperature: 12°C.

