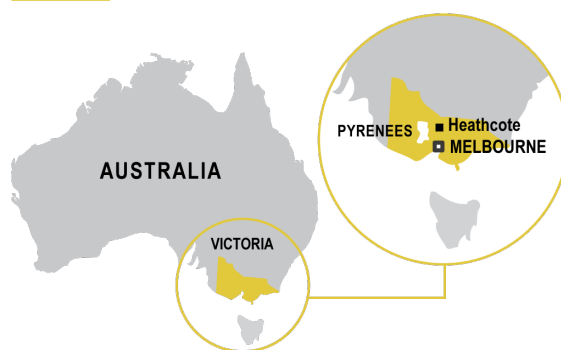


TOURNON



2022 MATHILDA VIOGNIER MARSANNE

Pyrenees-Victoria



Winemaker notes:

Apricot, pear, spices, quince, honey, floral

A pale gold color with a fruity nose showing a nice freshness and aromas of peaches and apricots. Supple and ample attack, the palate shows a beautiful minerality that balances perfectly with the fruity aromas.

Harvest notes:

Viognier unoaked, Marsanne oak aged (100% old oak). Bright and fresh blend of central Victorian fruit sourced from long-term growing partners. Wild yeast fermented in stainless-steel with the Marsanne being aged in old French oak barrels. The vintage was cool and allowed the grapes to hold good acidity while ripening.

Grape varieties:

62% Viognier, 38% Marsanne

Terroir:

Podzolic layer coming from red ferruginous clays on shales.

Harvest:

Grapes are harvested at maturity, avoiding over maturation.

Vinification:

Grapes are destemmed and the gently press, cold sedimentation for 48 hours. Alcoholic fermentation in stainless steel tank.

Maturing:

The wine is entirely aged in stainless-steel tank on lees for 5 months.

Recommended food pairing:

Grilled sea bass

Serving temperature: 10-12°C

Aging potential: 2-3 years

Alcohol: 13%

PH: 3.34

T/A: 5.56

*Vegan Friendly