



2021 La Combe Pilate Viognier

Rhône Valley, IGP Collines Rhodaniennes

Grapes:

100% Viognier

Region:

Vin de France/
IGP Collines
Rhodaniennes

Alcohol by Volume:

13.5%

Ageing:

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.

Serving Temperature:

12°C

Drinking Window:

Now through 2025

Certifications:



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 savory, bringing out the rustic and mineral overtones.

Vineyard

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

Vintage

A relatively cool growing season and plenty of soil hydration made for a crop of wines with intensity, good acidity and balanced alcohol. Hand-harvested at optimal maturity.

Winemaking

Direct pressing of the whole bunches. Selection of the best juices from the pressing. Light settling.

Food Pairing

Sautéed shrimp with ginger, rillettes, tapas with salmon and lime, cod tartare and green curries.

