

Le Petit Viognier

2025 75 cl



8 to 10



14 % Vol.



5 years



Viognier



11 months



2025

Viognier originated in our beautiful region perhaps 2000 years ago. Legend has it that the Roman emperor Probus brought it here from the East in the 3rd century AD; it is also likely that it originated from crosses of oriental vines brought by the Romans and regional wild vines after a long empirical selection.

"Le Petit Viognier" was the name of a variety of Viognier in the mid-19th century, not very productive and reserved for hillsides.

A wine with a golden, bright hue.

A nose with hints of acacia, honey and almond.

On the palate it is a taut, straightforward and mineral wine.

Terroir: Granite

Winemaking: Destemming

Malolactic fermentation on lees in oak barrels.

Battonage once a month.

Aging: 11 months in French oak demi-muids

Serving temperature: 8 to 10°C

Shelf life: 5 years

Food and wine pairings: aperitifs, grilled fish, goat cheese...