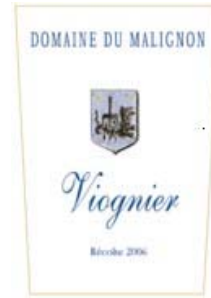


# Viognier Fût

**Denomination :** Oaked Vin de Pays White Coteaux de Cèze  
**Vintage :** 2005  
**Content :** 75 cl



**Composition :** 100% Viognier  
**Soil :** Clay-limestone  
**Vineyard :** Young vines, Royat cordon pruning, grass coverage, no use of pesticides, green harvest if necessary  
**Yield :** Limited at 40 hectolitres/hectare  
**Harvest:** By hand, sorting on the vineyard

## Organoleptic properties :

**Colour :** Yellow with greenish shimmer  
**Nose :** Fruity flavour, vanilla aroma, empyreumatic bouquet (smoke, roasting)  
**Palate :** Pleasant, round, without dominant acidity, light smoky nuance

## Our service advices :

- Service temperature : between 8 and 12°C
- Drinking perfectly now
- Cellaring : 2-3 years
- Excellent as Aperitif
- Food and wine pairing : To appreciate to fresh seafood, fish with sauce, foie gras, chicken, pork, truffels, blue cheese (Roquefort), desserts...

**Vinification :** under daily temperature control and measure of density

Destemming and crushing

Maceration on the skins between 4h and 24h at 15°C

Pressing

Must settling and fining between 36 and 48h

Yeasting and fermentation during 10 to 15 days at 17/18 °C

Racking with preservation of the fine lees

Filling in barrels

Stiring of the lees between 3 and 4 weeks

Aging in barrels during 5 to 6 months

Sterile filtration and bottling