



GABRIEL

Pays d'Oc Viognier

2021

"Pale gold colour with bright green reflections. The nose is dominated by fresh white flower and peach aromas and the palate will seduce you with its delicate apricot and mango flavours. A delicious wine to enjoy young."



Grape varieties

100% Viognier

Winemaking

The grapes are harvested in the early morning when the temperature is cool and to ensure the grapes arrive fresh at the winery. The grapes are destemmed, crushed and pressed and the clear juice is drawn off. Fermentation takes place at low temperature (13°-15°C) to preserve the fine and delicate aromas. The wine is then aged in tank for several months to harmonise and refine before being bottled. VEGAN WINE.

Agreements & Services

Perfect match for aperitif, with tajine... and much more!
Enjoy it chilled, between 11 & 13°C.