

Viognier Pays d'Oc IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CABVIO	Domaine de Cabriac	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Viognier	13.5%	No	Cork



Background

This family-run estate extends over 70 hectares with 25 hectares situated in the Corbières region and 45 hectares producing IGP d'Oc wines. Since the early 1970s, the De Cibeins family have been considered pioneers in viticulture. They were amongst the first to introduce Mediterranean grape varieties, such as Syrah and Mourvèdre, to the area whilst their single varietal IGP d'Oc wines are held in high esteem in a region where blends are the norm. Situated on clay and limestone soils on the northern edge of the Alaric hills, the vineyards are protected from the intense Mediterranean heat enabling a long, slow ripening period.

Winemaking

The grapes go through cold maceration prior to fermentation in order to extract the optimum amount of freshness and flavour. The must is cold settled and the juice is racked off the skins prior to fermentation. During fermentation, the wine is carefully controlled in inert atmospheric conditions. Aged for six months in stainless steel tanks before bottling.

Tasting & Pairing

Delicate aromas of fresh citrus and white blossom. Vibrant peach characters, lemon and tropical fruit appear on the palate in a zesty, juicy style.

Light dishes such as asparagus tart, ricotta salad or avocado on toast. Also goes well with seared scallops.

Sustainability & Extra Information

Vegetarian

www.chateau-de-cabriac.com