

Guillaume Auréle Viognier Pays d'Oc IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ALMGAV	Alma Cersius	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Viognier	13.5%	No	Screwcap



Background

Produced by a co-operative in the Languedoc region; 167 members cultivate 24 different varieties and collectively own 1,200 hectares across three villages: Cers, Portiragnes and Villeneuve les Béziers. The region benefits from an oceanic microclimate, balanced by gentle breezes. The geology of the vineyards is split into two distinct areas: 850 hectares are situated on warm free-draining soil with large pebbles which reflect the heat and light whilst the other 350 hectares are located nearer to the coast. The proximity of the Mediterranean sea and the alluvial soils found here create a cooler growing environment.

Winemaking

The grapes are harvested between 4am - 10am due to the day's heat. This preserves freshness and purity of flavour and avoids oxidation. Upon arrival at the winery, the grapes are pressed straight away. The juice from the individual pressings are kept separate and settled on their lees for eight days before being clarified. Fermentation is monitored at cool temperatures with the resulting wine aged in stainless steel vats for two months on its fine lees.

Tasting & Pairing

Delicate white floral aromas with nuances of white peach and apple. Bright refreshing acidity on the palate in a crisp style, stone fruit on the finish.

The perfect accompaniment to grilled seafood or dishes with figs or apricots.

Sustainability & Extra Information

Vegetarian, Vegan

www.almacersius.com

BBS
WINE IMPORTERS
BARTON BROWNSDON & SADLER LTD
- EST 1985 -