

Guillaume Aurele

Viognier Pays d'Oc IGP

ABV

13.50%

Capsule

Screwcap

Code

ALMGAV

Region and Country

Languedoc, France

Grapes

Viognier

Producer

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.

Climate, viticulture, winemaking

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 grapes are harvested between 4-10am 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 Notes

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.

Good to know

Proudly HVE Level 3 certified. This certification promotes the work of the co-operatives winegrowers and offers a guarantee of control over the usage of phytosanitary products across all vineyards. It is the growers commitment to promote and protect the local biodiversity, manage energy, water and fertilisation usage and to develop and adapt techniques to preserve the vineyard and its surrounding areas for future generations.

Vegetarian and vegan friendly.