



ALAIN JAUME & FILS
Depuis 1826

CÔTES-DU-RHÔNE
DOMAINE GRAND VENEUR
"BLANC DE VIOGNIER" - 2013



DÉCOUVREZ
LA PRESSE DE CE VIN



Soil type

Located next to the single vineyard "Les Champauvins", nearby the Domaine Grand Veneur. Soils are made of clay and sand with limestone.

Grape variety

100% Viognier.

Winemaking & ageing

Hand-picked harvest. Fermentation in temperature-controlled vats. Early bottling, 6 months after harvest.

Organoleptically review

The colour is clear and brilliant. A very intense nose of flowers, white peach and pear. On the palate, aromas are expressed with balance and an amazing freshness. A great example of Rhone white, single grape "Viognier".

Advices

To be enjoyed young, but can age for 3-5 years. To be served at 8°C.