



CHÂTEAU FONTARÈCHE

Viognier – Les Mijanelles



Layers of ripe apricot and peach with delicate white flower aromas, and a crisp acidity to balance the palate.

VARIETAL: Viognier

COUNTRY: France

REGION: Vin de Pays

SOIL: Limestone terrace and gravel with pebbled soil.

WINEMAKING: Grapes are destemmed and crushed. Fermentation takes place in temperature controlled stainless steel tanks. Racking is then carried out with the fine lees to add texture and weight to the wine.

FOOD PAIRING: White asparagus with chive cream; Veal and rocket tartare; Lightly salted scallops on the grill.

SERVING: Around 8°C.

TASTING NOTES: Pale gold color. The nose presents notes of lychee, fresh apricot with delicate expressions of white flowers. The palate is delicate and full, with aromas of white-fleshed fruits, slightly suave sensation. A pleasant freshness gives the finish an airy and refreshing character.

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