

IGP Viognier



Disciplined, with a large stature, juicy and light-hearted, versatile at the table.

Current vintage: 2020. In 2020, the spring was very dry with some rain in June; followed by a very dry summer, almost no significant rain during the 2 months but no heatwave, which allowed for good phenolic maturity without excess sugar. It was necessary to start the harvest early on August 21 for the whites and September 3 for the reds.

Soil Type: Clay-limestone terraces in the commune of Châteauneuf sur Isère and granite hillsides in the commune of Saint-Etienne de Valoux (Ardèche)

Grape Varieties: 100% Viognier

Yield: 45 Hectoliters / Hectare

Cultivation Methods: The vine cultivation is entirely conducted in organic farming certified by Ecocert. Disbudding, lifting, elimination of the inter-hearts, green harvesting are done manually.

Winemaking: Harvest at maturity. Destemming at 100%. Direct pressing with a low-pressure pneumatic press. Cold settling in stainless steel vats. Traditional vinification and aging in stainless steel vats.

Quantity: Approximately 13,500 bottles.

Tasting Notes: The 2020 Les Monestiers from David Reynaud's Les Bruyères displays a light straw yellow hue with green reflections. It offers aromas of white peach, green apricot, and melon, with mineral and mild spice notes. On the palate, it is disciplined, mineral-driven, juicy, and light-hearted, with well-integrated acidity.

Food Pairing: Crostini with burrata and white peach, pike-perch fillet in white tomato beurre blanc, oven-baked kid with carrot and fennel vegetables.

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