

David Reynaud

VITICULTEUR EN BIODYNAMIE

IGP Viognier



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

Current vintage: 2021

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: Soft, aromatic and floral, with notes of peach, quince and honeysuckle, it has a wonderfully pleasing mouthfeel. A wine which really punches above its weight showing the richness and depth more associated with Condrieu but from a lowly IGP. Try pairing with Asian cuisine, or a salad with walnuts and apples.

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

DOMAINES LES BRUYÈRES

12 chemin du stade (à proximité du stade)
26600 Beaumont-Monteux, France

Tel: 04 75 84 74 14 | contact@domainelesbruyeres.fr | www.domainelesbruyeres.fr

Distributed by Elite Wines®