

Grapes
100% Viognier

Region/Appellation
Vin de France

Alcohol by volume
10.00%

Residual Sugar
4.2 g/l

pH
3.05

Total Acidity
6.96 g/l

Drinking Window
2024 - 2029

Tasting Guide



Tasting note printed
06/07/2024

La Combe Pilate 'Esteban' Brut Nature 2019 6x75cl

Winemaker Notes

Bursting with freshness. Notes of citrus and chilled yellow-fleshed and stone fruit. Tangy on entry, freshness and good balance on the palate, elegantly coated by the bubbles. Notes of grapefruit peel, bergamot and apricot. Tasty, saline finish.

Vineyard

Clay, siliceous pebbles, calcareous gravel and loess. Areas with granitic leptynites (Gneissic metamorphic rock).

Winemaking

Direct pressing of the entire bunches, followed by the selection of the best juices. Fermentation in low-temperature vats (12°C) until the wine reaches around 9% alcohol. Bottling followed by natural continuation of the fermentation (i.e. "prise de mousse" is achieved without the addition of extra sugar) until the sparkling wine reaches around 10-10.5% final alcohol. 2-3 months ageing in bottle on the lees (referred to as "sur latte") after the fermentation is complete.

Vintage

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or try with fresh peach, mascarpone and rosemary tart

