

Grapes
100% Viognier

Region/Appellation
Vin de France

Alcohol by volume
10.00%

Residual Sugar
10 g/l

pH
3.36

Total Acidity
4.47 g/l

Drinking Window
2024 - 2024

Tasting Guide



Tasting note printed
26/11/2024

La Combe Pilate 'Esteban' Brut Nature 2020 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

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.

Vintage

The 2020 vintage in Northern Rhône was marked by the climatic extremes faced. A mild winter and good water availability saw budburst arrive 10 days earlier than 2019 followed by the triple threat of snow, frosts and intense heat. The vines were rejuvenated by May rains before navigating the intense summer heat that brought forward the harvest date. The resulting wines display elegance and a remarkable potential for ageing, showcasing depth, notable acidity and minerality.

Food match

Grilled and Roasted White Meats

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

