

Grapes
100% Viognier

Region/Appellation
Vin de France

Alcohol by volume
9.50%

Residual Sugar
1 g/l

pH
3.33

Total Acidity
4.79 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
26/11/2024

La Combe Pilate 'Esteban' Brut Nature 2021 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

The 2021 vintage was exceptionally challenging and unrelenting for winegrowers as they battled late frosts, a wet spring and an unpredictable summer. Their diligence and expertise in the vineyards helped to deliver a successful, if atypical, vintage that Michel Chapoutier celebrates as 'a chance for the soil to express itself'. As with the Northern Rhône, the 2021 vintage yielded wines that are a throwback to yesteryear. An 'old fashioned' vintage, characterised by remarkable finesse and elegance with balanced alcohol, fresh acidity and firm structure.

Food match

Grilled and Roasted White Meats

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

