

Grapes 100% Viognier

Region/Appellation IGP Collines Rhodaniennes

Alcohol by volume 14.50%

Residual Sugar less than 0.8 g/l

pH 3.83

Total Acidity 4.13 g/l

Drinking Window 2024 - 2024

Tasting Guide

1 2 3 4 5 6 7 8

ry Medium

Sweet

Tasting note printed 06/07/2024

La Combe Pilate Viognier 2018 6x75cl

Winemaker Notes

Delicate with notes of bergamot and flint stone. Very fresh on entry, dominated by the typical Viognier aromas. On the mid-palate, there is good balance between the acidic tension associated with its terroir of origin and the natural full body of the varietal and its ageing. The finish is savoury, bringing out the rustic and mineral overtones.

Vineyard

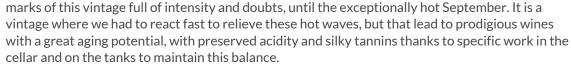
Clay, quartz pebbles, limestone gravel and loess. Areas with leptynites (gneissic metamorphic rock) granitoids.

Winemaking

Direct pressing of the whole bunches. Selection of the best juices from the pressing. Light settling. Fermentation followed by 8-9 months ageing in stainless vats. Undergoes malolactic fermentation. Very light stirring up of the lees (batonnage) during the first months of ageing.

Vintage

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the





Grilled and Roasted White Meats

Sautéed shrimp with ginger, rillettes tapas with salmon and lime, or cod tartare with radish.

