

Grapes
100% Viognier

Region/Appellation
IGP Collines
Rhodaniennes

Alcohol by volume
12.50%

Residual Sugar
1 g/l

pH
3.79

Total Acidity
4.27 g/l

Drinking Window
2024 - 2026

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
05/02/2025

La Combe Pilate Viognier

2022 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.

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Vintage

M. CHAPOUTIER had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Grilled and Roasted White Meats

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

