

Grapes
100% Viognier

Region/Appellation
IGP Collines
Rhodaniennes

Alcohol by volume
12.50%

Tasting Guide



Tasting note printed
26/11/2024

La Combe Pilate Viognier 2023 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 with malolactic fermentation. Very light stirring up of the lees (batonnage) during the first months of ageing.

Food match

Grilled and Roasted White Meats

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

