



PÈRE ET FILS CHARDONNAY VIOGNIER 2015

Since 1791, eight generations of the Miquel family have worked the vines of their estate high in the Languedoc hills. Father to Son, harvest after harvest, they deepen their knowledge of the fickle nature of the vines that grow here and learn to work in harmony with nature. Laurent, the latest generation winemaker, combines the force of his ancestors' wisdom with his rebellious and innovative approach to create wines with true Languedoc character. To pay tribute to his ancestries, he named this range « Père et Fils » (Father and Sons).

VINIFICATION & AGING

Night-time harvesting, press with juice selection, must clarification at low temperature, fermentation at 16-17°C, matured on lees in stainless steel tanks, fining, light filtration before bottling.

TASTING NOTES

Characterized by combined aromas of citrus and white peaches, this Chardonnay Viognier is a delicious introduction to the unique flavours of the Viognier. The influence of the early-picked unoaked Chardonnay element is evident on the palate - lemons and clean white fruit flavours. It finishes with rich apricot fruit.

SOMMELIER RECOMMENDATIONS

This wine is ideal for pre-dinner drinks, salads, all types of sea food or poultry dishes. Ready to drink, serve between 10° and 12°C.

TECHNICAL INFORMATION

Vintage	2015
Appellation	IGP Pays D'oc
Color	White
Terroir	Calcareous clay soil
Varieties	Chardonnay 65%, Viognier 35%
Ave. Yields	55 hl/ha

Alc/Vol	13%
Total Acidity	4,15
pH	3,5
Sugar content	1,06 g/l
Production	-
Closure	Cork



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