Domaine de Vedilhan Viognier, IGP Pays d'Oc 2024

FPB0902024

Maison Boutinot

— Languedoc, France

A well balanced expression of French Viognier. Now HVE3 sustainable certified.

Production

Domaine de Vedilhan (pronounced 'Domaine de Ved-ee-ohn') is the estate of the Fayet family, based in the village of Moussan close to Narbonne. Uniquely, a brook runs around the estate which provides much-needed water in this very hot climate, giving the wines their freshness and appeal. Vines are managed using the 'lutte raisonnée' method and terroir is a combination of limestone, sand and sea shale, meaning the vines dig deep for their nutrients and thus produce excellent quality grapes. 50% of the production from this Domaine is used for Boutinot wines. Since 1999, our winemakers have been working closely with the Fayet's on all aspects of the production, from when to harvest to the exact blend or style of wines. The Viognier was picked early and carefully selected and handled in the winery to maintain its acidity and fresh aromatics, and was vinified without oak. This wine is Sustainable and the producer has achieved HVE 3 certification ('Haute Valeur Environnementale' – High Environmental Value).

Tasting note

Floral with hints of honeysuckle on the nose. Richly textured and nicely balanced with flavours of apricots and a satisfying delicate bitterness on the finish.

Food Match

Delicious with Thai or fusion food, or meats cooked in creamy or fruity sauces.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
IGP Pays d'Oc

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Bottle Barcode:
3430560001952