Selon Létang Viognier, Vin de France 2025

FPB95372025

Maison Boutinot

— Languedoc, France

Lively and peachy with a thread of acid which keeps things frais.

Production

For this wine Guillaume Létang worked with Languedoc grower Patrick Bech, sourcing Viognier from a small parcel (of less than a hectare) in a vineyard abundant with apricot trees which, like the vines, benefit from the terroir and Mediterranean climate. In consultation with Patrick grapes were picked at the optimal point to balance fruit concentration and freshness; characteristics maintained during winemaking by cooling the must and vinifying without the use of oak.

Tasting note

This Viognier is 'frais'; vinified dry, with honeysuckle and mandarin notes and a pithy and clean finish.

Food Match

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

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Vin De France

Winemaker:
Guillaume Létang

Grape Varieties:
Viognier 100%

Suitable for:
Vegan

Bottle Barcode:
3430560012507