



DOMAINE LA
PROVENQUIÈRE

Patience label

Sweet wine - IGP Pays d'OC



1st VINTAGE: 2011

VARIETAL RANGE: Semillon, Viognier

SOIL TYPES: North-facing clay-limestone. Gravel for the Viognier.

WINEMAKING: A blend of late harvest Semillon and regular Viognier.

Semillon: Hand picking up until the end of November. Very slow fermentation for many months. Residual sugar: 60 gr/l.

Viognier: Machine harvested by night. Classic fermentation at low, controlled temperatures then maturation on fine lees.

TASTING NOTES: Beautiful golden hue. Intense nose showing lychee, mango and kiwi notes. The palate displays expressive, well-balanced acidity with honey notes.

FOOD PAIRINGS: Foie gras on gingerbread, dessert and/or as an aperitif.

SERVING TEMPERATURE: 10-12 °C

STORAGE: Drinking well for up to 10 years.



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