



DOMAINE LA
PROVENQUIÈRE

Viognier Varietal range

White- PGI Pays d'OC



1st VINTAGE: 2008

VARIETAL RANGE: 100 % Viognier

SOIL TYPES: Clay-limestone and stony hillside sites facing north.

WINEMAKING: On-skin maceration followed by low temperature fermentation then maturation on fine lees for 2 months.

TASTING NOTES: Beautiful golden hue. Intense nose with notes of fresh apricot and Williams pear.

FOOD PAIRINGS: White-fleshed fish, prawns, king prawns...

SERVING TEMPERATURE: 10-12°C

STORAGE: Drink within the first 3-4 years.



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