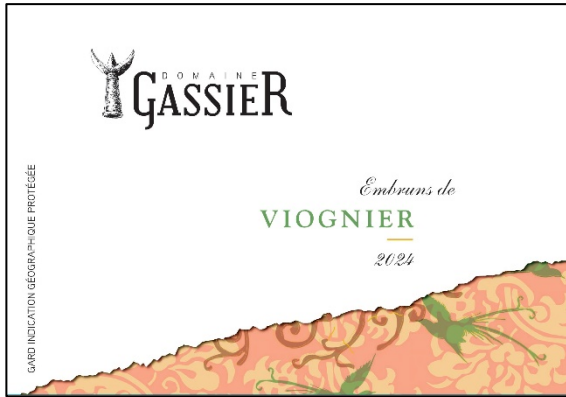


DOMAINE GASSIER - VIOGNIER 2024



Overlooking the marshes of Camargue, our organic vineyards are cooled by Mediterranean breezes. This terroir of Rhône pebbles, atop veins of ancient seabed chalk – gives unique vibrance and minerality to our wines.

Aromatic and balanced, this Viognier is refreshing and perfect with grilled seafood, sushi and creamy flavorful dishes. Great for sipping!

Terroir: clay and lime – IGP Pays du Gard – Certified Organic – Certified Regenerative Agriculture

Varietal: 100% Viognier

Vinification:

- manual harvest with sorting
- skin contact for 12 hours at cold temperature after total destemming
- cold stabulation for 5 days at 8°C with batonnage
- partial racking and fermentation in concrete vats at 18°C
- partial malolactic fermentation (15%)
- aging on lees with “batonnage” through Christmas

Tasting Notes:

- *Appearance:* yellow with golden highlights
- *Nose:* intense apricot and tangerine with a hint of vanilla
- *Taste:* voluptuous, fresh fruits scents of apricot, peach and citrus with a zingy fruit finish that is long and lush

Accolades: 90pts – *Jeb Dunnuck*

Aging Potential: enjoy now or cellar for up to 3 years

Food & Wine Pairing: serve at 50°F (10°C).
This white is an excellent complement of seafood and sushi.



cheese	meat	seafood	garden	herbs	style	sauces	desserts
Mont d'Or	chicken	sushi	spinach	ginger	stir fry	fruit salsa	nectarine
reblochon	turkey	crab	truffle	curry	raw	butter	almond
gorgonzola		shrimp	peach	jasmin	al dente	creamy	dry fruit

