

 *Halos de*
JUPITER
Viognier 2023



Viognier is very reactive to both its terroir and the choices of its winemaker, thus there can be huge disparities of expression between wines labeled Viognier.

Our cool, lime terroir gives this wine its mineral freshness that is unusual for a southern French white wine. The varietal's aromatic purity is heightened with some barrel fermentation and aging on lees. Fragrant and complex, with a wonderful freshness, this Viognier will surprise you!

Vineyard

From vineyards of Viognier on a terroir of clay and lime – IGP Pays du Gard

Harvest

Harvest takes place at optimal ripeness level

Winemaking

The grapes are destemmed but not crushed.
Skin contact for 12 hours at cold temperature after total destemming.
Cold stabulation for 5 days at 8°C
A partial « débourbage » and fermentation in stainless steel vats at 14°C.
Aging on lees with "batonnage" through Christmas.
Blending, fining, and filtration before bottling.

Aging

Enjoy this Viognier now or cellar for up to 3 years.

Production: 20.000 bottles