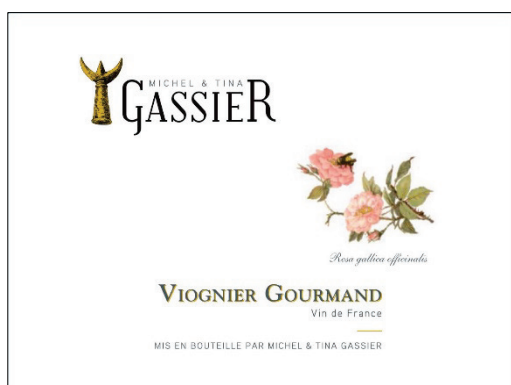


## MICHEL & TINA GASSIER – VIOGNIER GOURMAND



*By interrupting fermentation, we've crafted a hedonistic, lively wine at 10% alcohol, leaving a hint of residual sugar. A marvelous wine for apéritif, curries and dessert, it is remarkably balanced and retains wonderful freshness.*

**Terroir:** clay and limestone

**Varietals:** 100% Viognier – Vin de France

**Vinification:**

- harvest at peak maturity with 100% destemming in order to conserve only the whole berries
- cold skin contact for 12 hours before pressing
- fermentation in cement vats
- cool to 1°C and then crossflow filtration to interrupt fermentation with 50 grams of residual sugar and 10% alcohol

**Tasting Notes:**

- *Appearance* : pale yellow with golden highlights.
- *Nose* : very exotic, predominantly aromas of citrus, apricot, pear and vanilla.
- *Taste* : lush & rich with a fusion of fresh fruit & candied fruits.

The light finish is very refreshing.

**Accolades :**

*Bettane & Desseauve – Prix Plaisir – Bronze*

**Aging Potential:** Enjoy now

**Food & Wine Pairing:** serve around 45°F (8-10°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
gorgonzola	foie	spicy	squash	star	stir fry	caramel	pears
roquefort	gras	sushi	carrots	anise	sautéed	fruit	sorbets
maytag	white	shrimp	quince	mint	raw	salsa	citrus
	sausage					chocolat	salad



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