



### **VIOGNIER VINS DE PAYS - MAISON DELAS FRERES**

The majority of the grapes are harvested at night in order to take advantage of the cooler temperature at the time of the vatting. After destemming, the grapes are transferred to the tanks for low-temperature maceration and skin contact.

Colour: An intense, bright colour, with a golden hue.

Nose: the specific aromas of the grape variety are to the fore, with apricots, peaches, exotic fruits and preserved citrus fruit.

Mouth: The palate is both smooth and fresh, finishing on dried fruits hint.

Most of the time, the grapes are harvested at night, in order to take advantage of the cooler temperature at the time of the vatting. After destemming, the grapes are transferred to the tanks for low-temperature maceration and skins contact process. Once pressed and the grape sediments set, the alcoholic fermentation is stimulated by specific inoculation

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<b>Style</b>	Slightly Aromatic and Fruity White
<b>Producer</b>	Maison Delas
<b>Category</b>	White
<b>Country</b>	France
<b>Region</b>	Cotes du Rhone AOC
<b>Grape Variety</b>	Viognier
<b>Vintage</b>	2019
<b>Alcohol Content</b>	13,5%
<b>Food &amp; Wine Matching</b>	Meats, Pasta
<b>Bottle Format</b>	750 ml

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