



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

Style	Slightly Aromatic and Fruity White
Producer	Maison Delas
Categoria	White



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Country	France
Region	Cotes du Rhone AOC
Grape Variety	Viognier
Vintage	2019
Alc %	13,5%
Food & Wine Matching	Fried Fish, Grilled Fish, Meats, Pasta, Pasta with seafood
Bottle Quantity	750 ml