



TOURNEE DU SUD VIOGNIER 2017 PAYS D'OC

The wines for Tournée du Sud were sourced from a range of carefully selected suppliers across the south of France. The Viognier was carefully blended at Florensac at the end of last year by Beverly Tabbron MW and Steve Daniel and then bottled earlier this year to retain its freshness

TERROIR

Acidic soils

WINEMAKING

The grapes were harvested, pressed immediately and fermented in stainless steel tanks.

GRAPE VARIETY

90% Viognier
10% Chardonnay

ALCOHOL

12.5%

SERVICE TEMPERATURE

14°C - 16°C

HOLDING AND PRESERVATION

Within 3 years

TASTING NOTES

The key with Viognier – one of the statement grapes of the south of France - is balance; this wine has a rapier-like acidity which complements the richness of the body to produce a wine of poise and balance.

FOOD PAIRING

Very versatile and with enough depth to accompany many different meat and fish stews, including those with heavy sauces.

