



Ticket Viognier White IGP PAYS D'OC

Vineyard

Planting density: 5,000 vines per hectare

Training: high trellising, Guyot and Royat pruning

Terroir: clay-limestone hillsides, clay-silt soils

Winemaking

100% VIOGNIER

Mechanical night harvest to preserve the quality potential of the grapes. Chilling of the harvest after gentle destemming and crushing. Gentle pressing and juice selection. Limited sulphite additions
Controlled fermentation temperatures. Grapes from the different plots are vinified separately to preserve the character of each vineyard and allow distinctive blends. Aged on fine lees

Tasting

Pale yellow with green highlights. The first nose develops fruity flavours of banana, citrus and pine resin. Swirling brings out notes of yellow peach and mango. The attack is lively and fruit-led, followed by an ample but balanced mid-palate. Retro-nasal aromas offer a bouquet of peach and pear.
The finish leaves a very pleasant buttery, lemony sensation.

Ageing potential

Two years in good storage conditions.

Food pairing

Much enjoyed as an aperitif, this cuvée works well with fish such as pike-perch poached in salted water with hollandaise, or a Sète-style monkfish bourride

