



VIGNERONS
CATALANS



Photo Non Contractual

DIVINUM

I.G.P. Pays d'Oc
Chardonnay-Viognier - White Wine

Soil:

The grapes for this wine come from vineyards that stretch over hills and wide terraces clay and limestone, covered with pebbles slaty.

Grape varieties:

60% Chardonnay, 40% Viognier.

Production method:

The grapes are picked just before dawn to preserve their freshness. They are then lightly crushed and then pressed in an oxygen free environment. The must is then allowed to settle, then the wine is fermented at low temperature. The use of specially selected yeasts reveal the finest aromas of these 2 grape varieties.

Ageing:

In tanks on fine lees with regular stirring for few months.

Description:

The wine is a shimmering yellow with golden highlights. The nose is delicate, fruity and elegant with notes of black current flowers and slightly mineral aromas. The attack is soft and rounded and a finish which is agreeable and well balanced.

Storing:

This wine should be drunk within 18 months.

Serving suggestion:

This wine is great with a Monkfish blanquette, grilled fish and all types of shellfish, especially a crayfish fricassée. It is also excellent as an aperitif.

Serving temperature: Serve between 12 and 14°C.

♥ Ultimate pairing choice: A John Dory fillet with creamy leek sauce.