



L'ARGENTEILLE

CHARDONNAY VIOGNIER

IGP Pays d'Oc



Tradition and Art of living in Languedoc. A range of Mediterranean tradition, a good harmony between grape varieties, the authenticity of terroirs and men, all orchestrated by our know-how



Grape Varieties : 60% Chardonnay - 40% Viognier. White wine. Yield 65hl / ha



Terroir : Soils sandy-clayey with larges pebbles.



Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Pneumatic direct pressing. Fermentation thermoregulated at low temperature.



Tasting : Beautiful bright pale yellow dress with green highlights. Fruity nose with citrus aromas. The palate offers beautiful volumes, with lots of fat and a fruity finish.



Gourmet Alliance : Tasting between 8 and 10 ° C. You will savor this wine as an aperitif, with grilled fish, seafood or white meats.