



Domaine LA BOUYSSSE



Viognier 2017

IGP Aude Hauterive

Blend : 100% viognier

Alcohol proof : 13.5%

Terroir : Fontfroide

Soil : typically rocky and sandstone in Fontfroide

Age of vineyard : 18 years

Yields : 45hl/ha

Vinification : gently pressing and skin contact maceration in the press. Cold stabilisation at a very low temperature (4°C) for 5 days and settling. Vinification at controlled temperatures (15 to 16°C). Short ageing in stainless steel vats on thin lees.

Production : 10 600 bottles

Packaging : bottles of 75cl

Bottling : January 2018

Tasting notes



Color : clear yellow.

Nose : subtle and expressive with exotic fruits notes (grapefruit) and white flowers.

Mouth : fresh, full-bodied with a nice fresh and persistent finish.

Can be kept : 2 years

Wine-food pairing : tapas, seafood, white meat.

Serve : 12-14°C

Domaine La Bouysse

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