



ROBERT SKALLI

SUD DE FRANCE



VIOGNIER

“Our Viognier is a fresh delicate wine full of the richness of the terroirs in southern France and made with all the skills Skalli is known for.”

Robert Skalli:



- ⊙ Color: clear and pale with bright highlights.
- ⊙ Nose: delicate and floral exhaling touches of mayflower and fresh apricot.
- ⊙ Tasting notes: a fresh delicate attack. A smooth well-balanced mouth with aromas of acacia, apricot and peach giving great refinement to this wine which amazes by its aromatic freshness.

Vinification designed to bring out delicacy and freshness

- Vines selected in 2 Languedoc terroirs for full varietal expression.
- Cultivation methods according to our “High Quality Club” partnership program.
- De-budding, leaf and bunch thinning to make the grapes ripen perfectly and boost their aromatic expression.
- Night-time harvesting at full ripeness (13-13.5° proof).
- Partly fermented in barrels to enhance aromatic balance and partly in vats to retain the original varietal aromas.
- Matured in barrels on fermentation lees for 6 months to give roundness, generosity and a subtle touch of woodiness.

How to enjoy this wine...

This Viognier is best enjoyed young to get the most from its freshness and range of aromas.

Service temperature: 13°C.

Food pairing: goes beautifully with fish, fusion food and exotic dishes. Also great match with blue cheeses.

