

Vign  
erons  
créa  
teurs

---

# Coste Canet Viognier

Blanc, Millésime 2023

IGP Pays d'OC

---

- Nos IGP Pays d'OC -

**Grape varieties:**

100% Viognier  
75cl

**Winemaking:**

Traditional vinification in tanks. The Viognier grapes are harvested at night to keep the berries fresh. This is followed by direct pressing and cold static settling, followed by low-temperature fermentation.

The Viogniers are planted exclusively in cool terroirs and deep soils to ensure long ripening.

**Tasting:**

A lovely pale yellow colour with golden highlights.

The nose is intense, with notes of exotic fruit and passion fruit mixed with floral notes.

Smooth and rich on the palate, with plenty of fruit, good acidity and a fresh citrus finish.

**Food pairing:**

An aperitif wine. It goes well with tapas, mixed salads with vegetables and white meats, or an anchovy paste.

**Serve at:** 8° - 10° C

**Cellaring:** 1-2 years

