

VIOGNIER - IGP PAYS D'OC

“ With this Viognier, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. The result is an expressive yet elegant wine with abricot and fresh herb notes.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



PRECISE QUALITY MANAGEMENT

This Viognier comes from the Pays d'Oc PGI. What sets it apart is **Languedoc** – its region of origin – with its very hot, dry summers and warmer winters. Grapes from the northern Hérault area bring **ripeness and freshness** to the wine, giving it the pronounced **aromas** that are typical of this variety.



MAISON CASTEL KNOW-HOW

Based on their experience, the Maison Castel team select specific vineyards and closely monitor the vinification process to ensure **optimum depth and aromatic expression**. The grapes are left in the press to macerate on their skins and then pressed. Fermentation takes place at low temperatures, giving the wine freshness and fullness. Some of the wine is aged on lees to give it a **slightly buttery character**.



Bright, yellow robe



Enjoy with fish, white meat cooked in sauce, Asian food or shellfish. An ideal pairing would be *bouillabaisse*



Apricot and peach aromas, with citrus fruit and white flowers



Serve at 10 - 12°C



Orange flower notes on the palate, good minerality on the finish



Can be aged for up to 3 years