

LUC PIRLET

VIOGNIER

IGP PAYS D'OC



HISTORY

This varietal wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon) which allows us to develop the best wine in terms of taste and quality while limiting our production to preserve our environment.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected within three identified zones of climate and terroir surrounding Limoux: the upper valley of the Aude, Atlantic and Mediterranean zones.

WINEMAKING

Grapes are pressed directly on their arrival at the cellar, then vinified traditionally and fined at cold temperatures. They are then fermented under controlled temperatures.

TASTING NOTES

- **APPEARANCE**
Bright pale gold.
- **NOSE**
Layers of floral scents and complex fruit such as hawthorn, acacia, pear, apricot and peach.
- **TASTE**
Tones of ripe fruit continue on the well mastered palate with a rich and fresh finish.
- **SERVING TEMPERATURE**
Best served between 10 and 12 °C.