

VIOGNIER

MOLIERE CHARNAT

2024



Our cuvée Viognier «Molière Charnat» comes from vines located in the town of Vauxrenard in the north of Beaujolais. Harvested late the fruits are over-ripened and concentrated in sugar, the alcoholic fermentation is stopped quickly in order to develop a nice sugar content.

COMPOSITION - PRODUCTION

TERROIR : Clay-limestone soils.

GRAPE VARIETY : 100% Viognier

VINIFICATION : Manual harvest – Direct pressing – Fermentation at very low temperature (14°C)

TASTING

As intense as its color, this very fragrant «mellow» Viognier has an exotic, bold and warm profile. A nice sweet treat for the palate.

APPEARANCE : Intense golden yellow.

NOSE : Very expressive on honeyed, apricot and exotic scents.

MOUTH : Velvety, soft and tender, the finish on the freshness brings lightness.

SERVICE

FOOD & WINE PAIRINGS : Dinner aperitif, blue cheese from Bresse and exotic dishes.

SERVING TEMPERATURE : 11°-12°

AGING POTENTIAL : 2 - 3 years

