



VIOGNIER 2017



WINEMAKER	Samuel Delafont – Artisan Négociant
APPELLATION	IGP Cevennes
REGION	Languedoc
GRAPE VARIETIES	100% Viognier – made with organic grapes
TERROIR	The vines are 20 years old. Surrounded by trees and "garrigue", planted on slopes with west exposure. Part of the Mont Lozère Mountain (5600 feet), bring a nice freshness, typical of the Cévennes climate. Yield: 18 hl/hectare.
CULTURE & VINIFICATION	Drought which led to a concentrated but small volume during the September harvest. The grapes were harvested either in the night or in the early morning. Then, the grapes then go through direct pressing and low temperature fermentation.
AGING	9 months in stainless steel barrels, created and patented by Samuel Delafont, himself.
TASTING NOTES	Gold, intense, and bright tints. Rich aromas of white fruits, hazelnuts, and dried apricot. This round wine is balanced with a fresh and long finish.
FOOD PAIRING	Excellent when enjoyed with white meat, fish, seafood, and salads.
TEMPERATURE	Serve chilled, between 46-50°F (8-10°C).
TECHNICALS	Alcohol: 13.5%, Total Acidity: 2.85 g/l, Residual Sugar: 0.3g/l, PH 3.89
PRODUCTION	325 cases