



VIOGNIER 2020



WINEMAKER	Samuel Delafont – Vigneron Négociant
APPELLATION	IGP Cévennes
REGION	Languedoc
GRAPE VARIETIES	100% Viognier – made with organic grapes
TERROIR	Surrounded by trees and "garrigue", planted on slopes with west exposure. The Mont Lozère Mountain (5,600 ft) brings a nice freshness, typical of the Cévennes climate. There are 4.94 acres (2 hectares) of 20-year-old Viognier vines.
WINEMAKING	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	11 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 50-53.6°F (10-12°C).
TECHNICALS	Alcohol: 13%, Total Acidity: 2.96 g/l, PH: 3.48 Residual Sugar: <0.2g/l
PRODUCTION	629 cases