



Mechanically harvested during the night, then fermentation at low temperature (15 °C). Part of the wine will continue to ferment in concrete tanks, with the rest vinified in new 500 liter oak barrels for 8 months.

Work with the lees to develop richness, rather than accentuating the aromatic quality of the wine, we try to build up balance between the natural complexity of this particular grape variety and its richness.

Nose very open and expressive, but fine and not overpowering. The mouth is rich and balanced. The wood brings out the intensity of the wine without denaturing the aromatic nature of this particular grape variety.

This Vignier is floral with a touch of white fruit. Lasting flavor and nice finish. Goes well with fish in a sauce as well as smoked salmon salads.



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