

Château d'eau

Château d'eau Viognier Organic

France Languedoc

Viognier





The History

In the beginning of the 20th century, these vineyards were part of a huge estate of 300 hectares (750 acres) belonging to the family of Henry de Montfreid, famous writer and adventurer. This Domain is situated in the villages of Lespignan and Colombiers in the south of France. Positioned on a gentle slope, this beautiful vineyard benefits from a good exposure. Although planted as one unit, it is divided into several parcels of land where different grape varieties are grown. The white ones: Chardonnay, Sauvignon and Viognier grow next to the reds: Merlot, Cabernet-Sauvignon, Syrah, Cinsaultand, since 1995, Pinot Noir.



The Organic Label

The label Organic farming, or label AB, is an European seal of quality and 100% organic and allowing to identify foodstuffs stemming from the organic farming.



The grape

100% Viognier, grown organically (stainless steel aging).



Tasting note

Tasting Notes: A pale yellow golden colored wine with an intense nose of acacia flower, anise, spice and exotic fruit aromas. The palate is full of fruit flavors (lychee, peach, and apricot) that combine to give a fragrant, full-bodied yet mellow mouthfeel with complexity and a soft finish.



Food Pairing

An excellent aperitif, French Viognier pairs beautifully with white fish, shellfish, chicken, moderately spicy foods, sushi...

Order Desk: 800 946-3664

www.hillsidewinesspirits.com