



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Nicolas Perrin Viognier - 2015

Vin de France, VSIG, France

An elegant, fresh and aromatic wine, the perfect accompaniment for your aperitifs.

DESCRIPTION

An entry level white wine. We chose the Viognier variety because it is aromatic and brings great minerality. This wine offers immediate pleasure and will be perfect with aperitifs to accompany your seafood amuse-bouche.

TERROIR

The wine is produced from vines planted at altitude, mainly on the Coteaux d'Ardèche.

THE VINTAGE

For the appellations of the northern Rhone Valley, 2015 was a truly exceptional year, almost without precedent!

After a mild, wet winter and particularly high temperatures in spring, summer brought a heatwave even hotter than 2003. Welcome rain arrived in abundance in mid-August, followed anew by glorious sunshine and a providential wind that guaranteed perfect sanitary conditions and a regular and rapid ripening of the grapes. And so the harvest benefited from optimum conditions during the first two weeks of September.

PROCESS

Fermentation and ageing takes place in stainless steel tanks at low temperatures. The idea is to preserve the freshness and aromatics of the wine. Bottling takes place in the spring.

VARIETAL

Viognier 100%

TASTING

A pale yellow colour, with shiny reflections. An aromatic nose, with notes of citrus and white flowers. In the mouth, the wine is tense and crisp (opposite fat and opulent). The wine is fresh, mineral and leaves a very pleasant finish.

SERVING

Drink young to 2 years. 12°C.

