



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE



Maison Nicolas Perrin Viognier - 2014

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

The winter in 2014 is characterised by mild temperatures for the region and heavy rainfall until mid-March. The heat and water reserves allowed an early start to the vegetation. Spring was dry until late June, with signs of hydric stress in some sectors. However flowering and fruit set were optimal, guaranteeing a great crop. The months of July and August, particularly cool and wet, slowed the cycle of the vine, forcing the winemakers to strengthen surveillance of the vineyard. Early September starts off with two lovely sunny weeks, along with an optimal maturity of the grapes.

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

Colour : Pale yellow colour, with bright undertones.

Nose: Aromatic with notes of citrus fruit and white flowers.

Mouth: Quite a tense wine (the opposite to full bodied and buttery).

This wine is crisp, mineral and has a lovely final.

SERVING

Drink young to 2 years. 12°C.

