

“Version Or”

VIOGNIER

I.G.P. Comté Tolosan – Dry White 2018

VINEYARD

The Comté Tolosan vineyard spreads across vast terraces, from the Pyrenees to the Massif Central. The Bellevue la Forêt estate is located within the Fronton appellation and is principally dedicated to red and rosé wines. However, Bellevue has planted a small parcel of land, less than 2 acres, with Viognier.

TERROIR

The presence of iron and quartz in this poor and gravelly soil brings out characteristics specific to the Viognier varietal.

GRAPE VARIETIES

100% Viognier.

The Viognier grows in small clusters of little golden berries. The wines produced with it are slightly aromatic and full-bodied. It is an ancient grape variety, spread on all continents. It is commonly used in the Condrieu and Côte Rôtie appellation.

The Viognier brings complex aromas, such as honeysuckle, apricot and acacia.

WINEMAKING

Early-morning harvesting during the coolest hours of the day.

The grapes are destemmed, gently crushed, and then pressed in a closed pneumatic press in view of extracting must and the harvest's best qualities. The musts are maintained inert during the entire winemaking process, thereby skilfully protecting them from oxidation. The clarified must slowly ferments for 3 weeks in thermoregulated stainless steel vats at a temperature of 14-15°C.

Once fermentation is completed, the wine is stirred and matured on fine lees for several weeks. It is then clarified and stabilised before bottling.

TASTING NOTES

Pale yellow in colour, bright with silver tints

Hints of honeysuckle, flowers such as acacia. It also has aromas of white fruits (pear, peach).

On the palate, it is full flavoured and round, balanced and elegant. The taste is enhanced by a fresh acidity and there is a long and pleasant finish.

If carefully stocked can be aged for up to 2 years.

PAIRING

Enjoyable on its own as an aperitif. It can be paired with ginger sauce scallops, roast ham, veal stew, fresh goat cheese. This Viognier will also be a perfect partner to spicy oriental cuisines.

SERVING TEMPERATURE: 10-12°C.



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