

Le Paradou

VIOGNIER 2020

Description

Le Paradou is a wine true to its Provencal terroir. It is a genuine ambassador of this acclaimed region known for its authentic way of life, charming little villages and bright sunny days.

Drawn to the regions special micro climate; cool fresh nights and hot sunny days, our family fell in love with this southern area.

With this cuvee Le Paradou, we are proud to share our savoir-faire by creating a varietal of wines which showcase a light, fresh and balanced style

Soil

Limestone slopes, with a little bit of clay, at an average altitude of about 200 meters (650 ft).

Cépage

100% Viognier.

Vinification

The grapes are destemmed and placed in stainless steel vats. They are kept at low temperature for nearly 15 hours for the skin maceration phase. The must is pressed and racked at low temperature. The malolactic transformation is blocked to keep a good natural acidity. No oak ageing at all for this very light style of viognier.

Tasting notes

Golden color with silvery glints, clear and bright. Nose of white flowers, white fruits (peach). In mouth, very fresh and balanced, with citrus aromas (lemon), white fruits and a great minerality.

Food & Wine pairing

A favorite as an aperitif, Le Paradou Viognier is one of those rare wines that can be paired with asparagus. Very elegant with grilled fishes, fried squid, scallops, it emphasizes dishes with cheese such as Parmigiano Risotto and goes well with goat cheeses. For desserts, with apricot pie or even strawberry soups.

Serve around 10°C / 50°F.

Press (vintage 2017)

Jeb Dunnuck (JebDunnuck.com) : 88 points

"[...] It's juicy, easy drinking, has bright acidity, and a clean, dry finish, all of which make it perfect for a house white over the coming summer months."

Famille Chaudière

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