

Côte Roche

Region:
IGP Pays d'Oc

Grapes:
Viognier

ABV:
13.0%

What:

A silky, luscious wine from the Languedoc.

Where:

The range focuses on wines with texture. This Viognier undergoes fermentation in stainless steel in order to extract the apricot and white flower notes. A portion of the wine has spent 6 months in oak, developing richer and silkier profile.

Barcode:
3430560015140
Sales Info:
750ml , Case 12 , 31.50 lb.
Palletization:
70 Cases / 5 Layers



Food Pairings:

The acidity in this wine makes this a perfect match for apanzanella salad with burrata and grilled peach or ceviche with lots of fresh lime or grapefruit

Tasting Note:

A luscious and vibrant Viognier from the South of France. Notes of candied mandarin, jasmine, citrus and apricot, the palate is refreshing yet complex thanks to a balanced use of oak

