

# VIOGNIER de COUPE ROSES

VIN DE FRANCE

WHITE WINE



**GEOGRAPHICAL LOCATION :** From a Languedoc vineyard down the Black Mountains in the little village of La Caunette. This plot has a Nord/West-Nord exposition Around 300 meters of altitude.

**GRAPE VARIETY:** 100 % Viognier

**TERROIR :** The soil is mainly composed of limestone, with Coupe-Roses' clay which includes manganese. The fresh climate with cold night and warm day contributes to its high acidity.

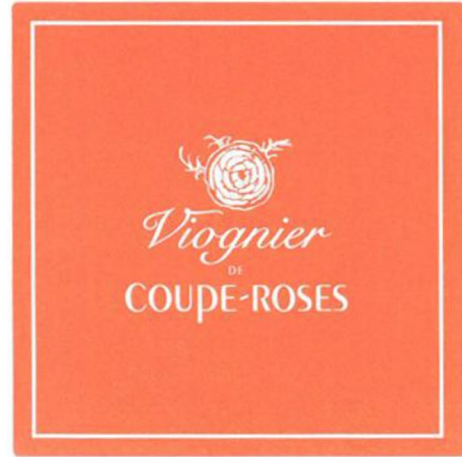
**VINE AND SOIL WORK:** We are in organic farming  
We work to have healthy soils  
To protect our microbial life and activity  
It means we do soil and under soil dynamization  
And we add some compost.  
Treatment are made with sulfur, essential oil and plants infusion.

**WINEMAKING :** Harvest by hand  
Cold press  
Skin maceration  
Alcoholic fermentation in cold temperature (16°C-18°C)  
Some whisperm

**AGEING :** Inox tank,

**TASTING :** Beautiful color, gold light and very shiny. To the nose you can feel a lot of aromas. Like summer fresh fruits, apricot and peach. He is very fresh in mouth. It is a dynamic and complex white wine. It we be delicious for aperitif, with fish, with fresh vegetables and with a young cheese.

**PACKAGING :** cases with 6 or 12 bottles.



Bottle	Volume	Bottle Cap	Cork
Bourguignonne conique	75 cl	Alu complexe	45/24 mm