

Viognier « Terres d'Eugénie »

Tribute to my grandmother Eugénie Vissoux, born in Saint-Vérand at the locality known as Le Vissoux, where the soils are composed of dark plagiogranite. She bravely managed the estate while my grandfather was held captive during the Second World War. This Viognier charms with its freshness and aromatic expression. Its delicate notes of apricot, peach, and grapefruit blend harmoniously with a supple palate and a delicately tangy finish.



VINES & TERROIRS :

Grape Variety : Gamay

Color : Red

Vintage : 2021

Age of vines : 65 years

Terroir : Blue granite (The smallest climate and terroir of the appellation)

Type of culture : Sustainable agriculture with HVE3 Certification, pruning Gobelet

Type of harvest : Manual harvest

Density feet/ha : 9 000

Surface : 1.9 Ha

Yield : 50 hL/Ha

% vol alcohol : 13.5 %



VINIFICATION & AGING :

Vinification : Traditional vinification of Beaujolais in whole bunch: semi carbonic maceration with two pumping over per day during 10 min, maceration from 9 to 11 days in concrete tanks.

Aging : 6 months in foudres (large oak barrels)

Cellaring : Between 2 to 15 years. Peak between 2 to 5 years.



TASTING NOTES :

Eye : Intense and brilliant ruby color with purplish highlights.

Nose : Is showing very well, opening in the glass with notes of raspberries, plums, dark chocolate and spices.

Palate : Medium to full-bodied, deep and layered, it's supple and succulent, with excellent concentration, powdery tannins and lively acids.



MATCHING IT WITH FOOD :

Perfect as an aperitif, with pike-perch mousseline, fish terrine, white pudding, poultry soufflé, seafood, *quenelles*, fish and white meats, curry dishes, and blue cheese.

Also pairs well with fruit tarts and desserts.

Serving temperature : 14-15 °C

