



Wine: 100% Viognier
Domaine éric Gelly
Grape Variety : 100% Viognier
Vintage: 2014
Alcohol: 14%

Vineyard

Country/Region : France / Languedoc-Roussillon.
Appellation : Côtes de Thongue (IGP).
Soil : Argilo-Calcaire.
Age of the vines : 20 years old.
Pruning : Trellising on thread with pruning in Guyot.
Harvest : Sorting of the harvest.
Yield : 65 hl/ha.

Vinification & maturing

After direct pressing the settling of the juice is carried out at 7°C, over 48 hours.
 Vinification at 18°C°. Matured in vat for 4 months.

Tasting notes

Very pale yellow colour with silver glints. The nose is concentrated with ripe fruit and lychees. Smoothness dominates the palate, giving the impression of sweetness (fruit in syrup).

Food pairing

Asian cuisine or curry – based dishes, and chicken blanquette.

Serving temperature

11°C
 (Indeholder sulfitter)

Distinctions :

Millésime 2012 : Selected 1 star « Guide Hachette » 2014.
 Gold medal « Concours des Grands Vins du Languedoc Roussillon » 2013.
 Silver medal « Concours des Féminales » 2013.
 Silver medal « Concours des Vins IGP de France » 2013.
 Price of « Vinalies » 2013.
 Millésime 2014 : Prices « Vinalies » 2014 (Competition OEnologues of France).

