



IGP Méditerranée, Alouette Viognier 2024, Blanc
IGP Méditerranée, France

TERROIR

Clay and limestone soil

WINEMAKING

Direct pressing.
Alcoholic fermentation at low temperature.
Malolactic fermentation not carried out to preserve the aromas and freshness.

VARIETAL

Viognier 100%

12.5 % VOL.

SERVING

To be served at 11/12°C

TASTING

Shiny pale gold color.
A nose of expressive aromas of white flowers.
In the mouth, the attack is clean and delicate at the same time, with notes of stone fruits, apricot.
A finish with a lot of vivacity and freshness.

FOOD PAIRINGS

Cheese appetizers, fish and shellfish, goat or hard cheeses

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Bourgogne écova évolution feuille morte					750				3 760 205 339 639		3 760 205 339 646
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16.8	EUR 170 x 120 x 80

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

