



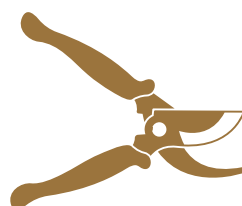
100% Viognier



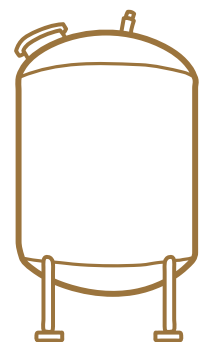
Weathered granite (grus)



Les Mejeans (Larnage)



Manual harvesting



Direct pressing of whole bunches followed by fermentation in stainless steel vats.

Aged in 100% stainless steel vats for 8 months.

Malolactic fermentation blocked (vintage-dependent) to preserve freshness.



Bright golden yellow hue.

Expressive nose true to variety showing ripe yellow orchard fruits (peach, apricot), subtle dried almond and beguiling spicy musk.



Supple and generous on the palate, bursting with fresh fruit flavours, driven by a finely etched refreshing tension.

LE Puits DES MEJEANS

IGP COLLINES RHODANIENNES

DOMAINE
VENDÔME