

côte roche

viognier

What

'Côte roche' is a lightly oaked Viognier. The image of marble on the label illustrates the silky and luscious texture of the wine.

Where

A blend of grapes from Montpellier and Béziers, where the Viognier develops lovely concentration and classic varietal aromas.

Winemaking magic

The range focuses on wines with texture. This Viognier undergoes fermentation in stainless steel in order to extract the apricot and white flower notes. A portion of the wine has spent 6 months in oak, developing richer and silkier profile.

Wet your whistle

A luscious and vibrant Viognier from the South of France. Notes of candied mandarin, jasmine, citrus and apricot, the palate is refreshing yet complex thanks to a balanced use of oak. The acidity in this wine makes this a perfect match for a panzanella salad with burrata and grilled peach or ceviche with lots of fresh lime or grapefruit.

