

La Grif' 2023

AOP Languedoc

“A full-bodied, fruity expression”

This cuvée stands out for its intense expression and elegance. The rich and generous nose reveals exotic aromas. Barrel ageing brings balance and roundness, enveloping the wine in soft caresses.

DOMAINE
FÉLINES
JOURDAN



40% Roussanne, 30% Piquepoul et 30% Viognier.

- 13% alcohol
- 50hl/ha yields
- Mechanical harvesting at night (preserves freshness)

Vinification : Mechanical harvesting at night in early September. Destemming, pneumatic pressing, settling, slow fermentation at 17–18°C.

Aging: Viognier aged in new 500-litre demi-muid barrels, stirred for 2 months.

Serving temperature: 10 à 12°C

Time of aging: 5 years

Tasting : A balanced and elegant wine with marked minerality and beautiful freshness. The delicate first nose reveals aromas of peach and pear, then evolves towards subtle notes of vanilla and white flowers. On the palate, the lemony finish brings tension and brightness, revealing a full-bodied and complex wine.

Food and wine pairing:

- Tagliatelle with seafood
- Fresh cheese
- Poultry cooked in cream and herbs

