

Viognier 2025

IGP Pays d'Hérault

"The unique taste of Viognier"

DOMAINE
FÉLINES
JOURDAN

This cuvée is the authentic expression of this iconic grape variety: Viognier. With its rich palate and vibrant fruitiness, it is a delicious wine, ideal for all occasions.

100% Viognier

- 12,5% alcohol
- 50hl/ha yields
- Mechanical harvesting at night (preserves freshness)

Vinification : The grapes are harvested at night. Destemming. Pneumatic pressing, cold settling after 48 hours, slow fermentation at 15-16°C.

Serving temperature : 10 à 12°C

Time of aging: 5 years

Tasting : A very expressive, varietal and fruity nose with aromas of frangipane, vanilla and ripe apricot. On the palate, it is generous, round and indulgent. It is best enjoyed with Asian dishes, for example.

Food and wine pairing :

- Cheese platter
- Shrimp or chicken wok
- Prawns, pan-fried scallops
- Yellow fruit dessert



Ingredients :

- Grapes
- Preservative: sulfites
- Stabilizing agent: carboxyméthylcellulose

Nutritional information (per/100ml)

- Energy : 301 kj/ 73 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 0g
- Of which sugars : : 0g
- Proteins : 0g
- Salt: 0g

