



Laroche Viognier 2007

Grape varieties:
100% Viognier

Vineyard region:
Minervois

Harvest date:
Mid September.

Pressing:
Supervised at the property of origin :pneumatically whole bunch pressed followed by a minimum of 24 hours settling at less than 10°C.

Yeast:
Selected strains (from Champagne).

Fermentation:
12 days at 15° C in stainless steel vats.

Malolactic fermentation:
No

Maturation:
6 months in stainless steel tanks.

Fining:
Bentonite

Bottling:
Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.

Wine analysis:

Alc/Vol:	13,5 %
Acidity:	3.2 g/L
pH:	3.62
Residual sugar:	4.6 g/L

Vintage: : The general climatic conditions were favourable in 2007, with a beautiful hot spring followed by the cool dry months of July and August. Such weather favours overall berry balance, regulating sugar and acidity levels, whilst minimising disease pressure.

Tasting:



Bright pale straw



Intense aromatic nose of orange blossom and subtle gunflint



Vivacious and refreshing with a long, clean mineral persistence