




SAINT-MAUR

VIOGNIER

MÉDITERRANÉE - IGP

A viognier selected with the same care as our Crus Classé wines. It offers a pure expression of this fragrant white grape, perfect for chilling out and relaxing. The ideall partner for Mediterranean cuisine.

TERROIR Sandy loam.	DENSITY OF PLANTATION 4000 plants/hectare.	
GRAPE VARIETY 100 % Viognier	AGEING Stainless steel vats.	VINIFICATION Low temperature with cold maceration.
	SERVING TEMPERATURE 8°	ALCOOL 14 %
PRUNING METHOD Double Royat Cordon pruning.	BOTTLE SIZE  75 CL	
		



WHITE 2023

TASTING NOTES

A gleaming soft gold. Captivating notes of white flowers and Mirabel plum on the nose. Beautifully supple in the mouth that offers subtle aromas of great finesse, with honey and ripe fruit, apricot and honeysuckle, and a touch of white pepper to complete this aromatic palette. A lovely, persistent finish adds agreeable freshness to the whole.

WINE & FOOD PAIRINGS

-  **THE PERFECT MOMENT**
Over a seafood platter overlooking the port.
-  **MEAT**
Turkey and dried apricot skewers.
-  **FISH**
A shellfish and seafood platter.
Sushi.
-  **CHEESE & DESSERT**
Apricot and rosemary tart.
Young goat's cheese with white Kampot pepper.