

## BARON COULON



### Viognier

#### IDENTITY

Color	White
Grape varieties	Viognier
IGP	Pays d'Oc
Alcohol degree	13,5 % vol

#### TERROIR

Soil	Clay-limestone terrace of Orbieu, rolled pebbles.
Vineyard management	Organic and HVE (high environmental value).

#### TECHNICAL DETAILS

Harvest	By night.
Vinification process	Slow press with juices selection. Vinification in tanks with temperature-controlled fermentation.
Ageing	Aged on lees, with daily stirring.

#### TASTING NOTES

	Beautiful pale yellow with golden hints.
	Powerful scents of peppermint, honeysuckle and bergamot.
	A rich taste of apricot with notes of small peach.

#### SERVICE

Food and wine pairing	Chicken with creamy mushrooms or a scallop's gratin.
Service	8/10 °C

#### AVAILABLE FORMAT

Format	Available in 75 Cl
--------	--------------------



**Dry**  
**Fruity**  
**Rich**

#### FEATURE

Louis Fabre has always been fascinated by the beauty of the viogniers of Condrieu and decided to cultivate some as soon as he became in charge of the vineyard in 1987. It gives us a good knowhow of the special care needed by viognier to express all his aromatic explosion, great to appreciate in aperitive.