

DOMAINE
CHAMP-LONG



VIN DE PAYS

« Viognier »

Varieties: Viognier 100%

Soils: Rocky terrace along the hillside, facing west.

Age of the vines: 5 to 10 years

Yield: 35 hectolitres/hectare

Vinification: Manual harvesting, de-stemming, crushing, maceration, pneumatic pressing, cold static settling (10-12°) for 24 to 36 hours, fermentation at low temperature (12 to 14°). Inertage (the use of nitrogen to remove oxygen from tanks and pipes during transfer operations) to maintain maximum flavour.

Ageing: 4 month in stainless steel vats.

Tasting: Golden yellow colour. Aromas of peach, apricot and exotic fruits. Rich palate, mouth-filling, mineral, with good length.

Matching with food: Appetizers or with foie gras, sushi, or sautéed scallops...

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Serving temperature: 10-12°

Cellaring: 2 years

JEAN-CHRISTOPHE GELY - VIGNERON

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