

# Maison Nicolas Perrin Viognier

MAISON NICOLAS PERRIN - Vin de France

## • INFORMATION

### > DESCRIPTION

An entry level white wine. We chose the Viognier variety because it is aromatic and brings great minerality. This wine offers immediate pleasure and will be perfect with aperitifs to accompany your seafood amuse-bouche.

### > TERROIR

The wine is produced from vines planted at altitude, mainly on the Coteaux d'Ardèche.

### > PROCESS

Fermentation and ageing takes place in stainless steel tanks at low temperatures. The idea is to preserve the freshness and aromatics of the wine. Bottling takes place in the spring.

### > GRAPES

Viognier : 100%

## • TASTING TIPS

### > TASTING

Colour : Pale yellow colour, with bright undertones. Nose: Aromatic with notes of citrus fruit and white flowers. Mouth: Quite a tense wine (the opposite to full bodied and buttery). This wine is crisp, mineral and has a lovely final.

### > SERVICE

Drink young to 2 years. 12°C



## MAISON NICOLAS PERRIN

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