



Maison Parcé Frères

Sélection Parcé Frères

ZOÉ "ÉDITION LIMITÉE" BLANC Viognier bio

Indication d'Oc Protégée



The Vines

Soil : slightly acidic sandstone on the North slopes of Fontfroide, 20km West of Narbonne.

Elaborate in Aude in organic agriculture.

Grape variety : Viognier

Vinifications

Harvested by hand.

Traditionals vinifications methods.

Cold settling and alcoholic fermentation at 17°C.

Tasting

Nose : mango, apricot, pear, peach, acacia, grilled hazelnuts and spices.

Mouth : fine, onctuous structure, gourmand

Food pairing : green asparagus, crayfish, grilled fish, almond desserts.

Service : between 10 and 12 °c.