SÉLECTION
PARCÉ
FRÈRES

Zoé bio

White

IGP Pays d'Oc



The Vineyard

The vineyard thrives on clay-limestone soils typical of the Minervois, a terroir that imparts freshness and minerality to the grapes. The Viognier vines are carefully tended to showcase the grape's aromatic richness and natural finesse.

The Wine

The grapes are hand-harvested to ensure optimal selection. Traditional vinification is carried out with care, including settling at the end of alcoholic fermentation to achieve a clear, well-balanced wine. Short aging preserves the freshness and aromatic purity of the Viognier.

Tasting Notes

Zoé Blanc charms with its elegance and creamy texture, combining delicate floral notes of white flowers with bright fruit aromas reminiscent of ripe apricot. On the palate, it is both intense and fresh, revealing a pleasing complexity. It pairs beautifully with aperitifs such as fresh goat cheese toasts with herbs or crisp vegetable tempura. For main courses, it enhances grilled fish, green asparagus risotto, or sole fillets with beurre blanc.