

# Domaine de MOULINES

IGP PAYS D'HERAULT

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*On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).*

## VINIFICATION :

The Viognier is vinified traditionally :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before pressing the harvest. Then, the must is cooled and settled. The limpid juice is then extracted and the lees are filtered.

Fermentation takes place in stainless steel tanks at 16-18°C.

## *Sustainable agriculture*

## VIOGNIER

The Domaine de Moulines' Viognier can be an exceptional wine if we pay attention to the harvest. We prune our vines short, and practise a green harvest in order to stay under 40 hectolitres per hectare.

This wine reveals peach and almond notes with a lot of freshness and offers a beautiful length on the palate.

The Viognier can be enjoyed with an aperitif or with fish.

*Average alcohol content: 13,5% vol.*

*Best served at 10-12°C.*

*Conservation: 3 years maximum.*

*Grape varieties: Viognier.*

*Aromas: Peach, almond, apricot.*

