



# Domaine de Moulines

**Organic  
Conversion**

## Viognier

IGP Pays d'Hérault



100% Viognier



13% Vol.

## Tasting

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

## Vinification

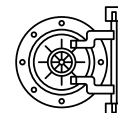
The Viognier is vinified traditionally :  
After the mechanical harvest on optimally ripe grapes, the destemming process is done before pressing the harvest. Then, the must is cooled and settled. The limpid juice is then extracted and the lees are filtered. Fermentation takes place in stainless steel tanks at 16-18°C.

## Food and Wine

The Viognier can be enjoyed with an aperitif or with fish



**13°**



**0 - 3 years**

