

DEPUIS 1929



Pierre Amadieu

VIOGNIER CLAIRETTE

Méditerranée

INDICATION GÉOGRAPHIQUE PROTÉGÉE

2021



TERROIR Vines are drenched in the sun and caressed by the wind of Provence. The benefits of Mediterranean climate bring out the best of these indigenous grape varieties of the Rhône Valley. Viognier and Clairette complement each other admirably to give a true wine of pleasure.

VINIFICATION Fermentation is carried on at controlled temperature to preserve the freshness of the fruit. Ageing 100% in stainless steel tank.

TASTING NOTES It is both exuberant through the aromatic richness provided by the Viognier, and perfectly balanced thanks to the crispness and structure of the Clairette. Its dazzling freshness combined with the flavours of dried apricot and white peach make it a very thirst-quenching wine.

Here are South of France wine flavours and typicity: fruity, tasty and festive, calling up to conviviality. Remarkable for aperitif time, it goes wonderfully with a creamy asparagus risotto as well. Enjoy it chilled (12-14 °C).

TECHNICAL NOTES

Varieties : 60% Viognier, 40% Clairette

Production : 15 000 bottles.

Alcohol : 13% vol.

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