



CHÊNE BLEU

2021 VIOGNIER IGP VAUCLUSE



PURPOSE

A fragrant white aiming to surprise by its ability to juxtapose texture and freshness, combining a Southern profile with rich, ripe fruit, and a more Northern-style freshness from the altitude. Elegant aromatics on the nose, full-bodied, zesty and fruity, yet refreshing, on the palate.

VINEYARD NOTES

Vines: 20 years old, north facing at 550m
Soil: Limestone marl (clay and limestone) and very stony
Pruning Method: Single cordon de Royat, 4 shoots per cordon

VINEYARD MANAGEMENT

Certified Organic wines (Ecocert). No synthetic treatments, to ensure health of vines and soil. Certified Bee Friendly and HVE 3 sustainable viticulture (highest tier).

WINE NOTES

Varietals: 100% Viognier
Aging: 8 months in 300 L oak barrels
Alcohol: 14% | **Total Acidity:** 3.3 g/L | **pH:** 3.5 | **Residual Sugar:** <0.5 g/L

TASTING NOTES

Appearance: Bright and clear yellow, slightly golden
Nose: Rich, with notes of peach and white flowers
Palate: Fruity first impression with hints of fresh apricot and almond. Balanced texture, smooth yet juicy
Finish: Long with citrus notes
Aging Potential: 4-5 years

SERVING SUGGESTIONS

Pairs excellently with poultry, foie gras, white fish in cream sauce or many cheeses. Serve lightly chilled at 14 °C / 57 °F.



Certified Organic



Vegan

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