



SOLAS VIOGNIER

Laurent Miquel, 8th generation winemaker and rising star in French winemaking, creates this wine on his family estate in the Languedoc, South of France. The rocky soils of the hillside vineyards sites create unique growing conditions which Laurent's ancestors understood and worked to their advantage in creating rich, characterfull wines. L'Artisan is a handcrafted wine that demonstrates the art of blending by the winemaker to create a balanced, elegant wine.

VINIFICATION & AGING

Night-time Harvesting, Press with juice selection, Must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, Fining, Light filtration before bottling.

TASTING NOTES

This Viognier offers a delicious combination of citrus and soft apricot fruit while remaining fresh and lifted.

SOMMELIER RECOMMENDATIONS

This wine is ideal for pre-dinner drinks or serve with grilled fish or oriental dishes. Ready to drink, serve between 10° and 12°C.

TECHNICAL INFORMATION

Vintage	2015	Alc/Vol	13,5%
Appellation	IGP Pays D'oc	Total Acidity	3,94
Color	White	pH	3,5
Terroir	Calcareous clay soil	Sugar content	2,32 g/l
Varieties	Viognier 100%	Production	-
Ave. Yields	45 hl/ha	Closure	Cork