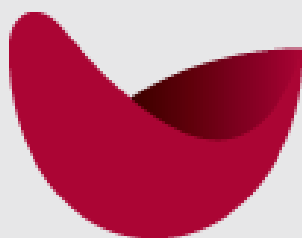


Domaine de Vedilhan Viognier, Pays d'Oc



Producer: Domaine de Vedilhan
Winemaker: Boutinot France winemaking team
Country of Origin: France
Region of Origin: Languedoc
Grapes: Viognier 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Turkish delight meets tropical fruit.

Tasting Note

Turkish delight and tropical nose with hints of bitter almonds. The palate is rich and perfumed with flavours of peaches, pineapples and mangoes.

Producer Details

Domaine de Vedilhan (pronounced 'Domaine de Ved-ee-ohn') is the estate of the Fayet family based in the village of Moussan close to Narbonne. The property is quite unique in that there is a natural brook running around the outskirts which provides natural irrigation to give much needed water. This gives the wines their freshness and appeal; keeping the vines cool in a very hot climate. 50% of the production from this Domaine is used for Boutinot wines. Since 1999 our winemakers have been working closely with the Fayets on all aspects of the production, from when to harvest to the exact blend or style of wines. Vines are managed using the *lutte raisonnée*. Terroir is a combination of limestone, sand and sea shale.

In The Vineyard

Domaine de Vedilhan is the estate of the Fayet family based in the village of Moussan close to Narbonne. The property is quite unique in that there is a small brook running around the outskirts which provides natural irrigation to give much needed water. This gives the wines their freshness and appeal; keeping the vines cool in a very hot climate. 50% of the production from this Domaine is used for Boutinot wines. Since 1999 our winemakers have been working closely with the Fayets on all aspects of the production, from when to harvest to the exact blend or style of wines. Terroir is a combination of limestone, sand and sea shale meaning the vines are trained to 'dig deep' for their nutrients. The plots on the slopes are more gravelly or "cailloutis" and reserved for the reds. We also sometimes find small pieces of sea shells in the soil. The 40 year old vines are managed using very traditional methods & *lutte raisonnée*, whereby growers actively try not to use any chemicals or unnatural processes in their farming – respecting nature as much as they can.

In The Winery

The key here is to maintain the fresh aromatics of these superb Viognier grapes through careful selection and handling in the winery. The wine is

Food Recommendations

Delicious with Thai or fusion food or meats cooked in creamy or fruity sauces.

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Awards & Press

2013 Vintage: Sommelier Wine Awards 2015 - Silver

2013 Vintage: IWC 2015 - Bronze

2007 Vintage: Concours National des Vins de Pays 2008 - Gold

2013 Vintage: "Nice elegant style with decent balance, long length in the mouth and a pleasing floral-acid balance,' said James Hocking of The Vineyard Group, with team leader Simon Woods adding: 'Lively pear/peach fruit aromas, then a hint of walnut on the palate, a good honest style.'" Sommelier Wine Awards 2015, Judges Comments