

Ruisseau Chardonnay and Viognier

Origin

Country	France
Wine Region	Languedoc
Winery	Atelier Guibert

Technical Data

Grape Varieties	50% Viognier, 50% Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	100% de-stemmed, slow maceration with skin contact for 10 to 12 hours in refrigerated tank. Vinification at a controlled temperature.
Ageing	4 to 5 months in stainless steel tanks.

Description

In Brief

The Languedoc with its typically Mediterranean climate - mild winters, consistently dry summers, and moderate springs and autumns is the ideal location to grow and make this type of wine - intense and fruity but also fresh and delicate with great balance and finesse. Strict selection of old vines on very poor and mineral soils with a strong personality.

Tasting notes

Pale gold colour. Powerful and expressive on the nose - explodes with aromas of apricots, pears and white flowers. Harmonious and well balanced on the palate with delicate hints of white flowers. Full body, smooth yet fresh finish with notes of exotic fruit.

Food Pairing

A wine to enjoy with rich fish, shellfish, foie gras, or as an aperitif.

Notes

