



C A V E  
YVES CUILLERON



## IGP\* COLLINES RHODANIENNES VIOGNIER “LES VIGNES D’À CÔTÉ”

IGP\* COLLINES RHODANIENNES VIOGNIER 2013

- **Origin:** vines in the commune of Chavanay.
- **Soils:** granite, alluvium.
- **Varieties planted:** viognier.
- **Cultivation:** plots are grass-covered to fight erosion. No insecticides or pesticides, few treatments (depending on weather), small amount of organic-only fertiliser, with respect of soil and vine balance. Vigour and yield control, leaf-thinning and green harvesting to promote grape maturation. Mechanisation is possible, but manual work is preferred.
- **Vinification:** the grapes are hand-picked; then sorted and left to settle in the cellar. Alcoholic and malolactic fermented with native yeasts in temperature-controlled stainless-steel vats.
- **Maturing:** 6 months on the lees in vats and barriques.
- **Alcohol content:** 12.5% Alc./Vol.
- **Output:** approx. 22,700 bottles.
- **Style:** A Flattering wine. White flowers and apricots ‘aromas. Juicy and fresh, on the palate. Acidulous finish with dry apricots notes.
- **Ageing:** drink young, up to 3-4 years.
- **Food match:** serve at 12°C as an aperitif with prawns cooked on a hot stone.

\* INDICATION GÉOGRAPHIQUE PROTÉGÉE