

Viognier IGP Vaucluse, Rhone Valley 2023

ONIVINO PRODUCT TECHNICAL SHEET

A fragrant and expressive white that surprises with its balance between two seemingly opposite qualities: the generous, sun-kissed fruit typical of the South, and the fresh, mineral tension brought by the estate's 550-metre altitude. Fragrant on the nose and crisp on the palate — a generous, fruity wine that remains elegant and refreshing.

Type of wine: White – Certified Organic (Ecocert), BeeFriendly, and HVE Sustainable Viticulture

Grape variety: 100% Viognier

TECHNICAL FEATURES

Vineyard: 20-year-old vines, north-facing at 550 m altitude

Soil: Limestone marl (clay and limestone)

Pruning system: Single Cordon de Royat, 4 shoots per arm

Vinification: Barrel-aged for 8 months in 300-litre oak barrels

Alcohol: 14.33%

pH: 3.39

Total acidity: 3.49 g/L

Residual sugar: <0.65 g/L – dry wine

TASTING NOTES

Colour: Crystalline yellow with bright silver highlights

Nose: Complex and aromatic, with notes of apricot and quince, followed by white flowers, honeysuckle, and fresh almonds

Palate: Round and balanced, revealing flavours of rhubarb and white flowers

Finish: Fresh and persistent, with beautiful finesse

Aging potential: 8–10 years

PAIRINGS

Pairs beautifully with poultry, seared foie gras, white fish in cream sauce, or blue cheeses.

Serving temperature: Serve slightly chilled, at 14 °C

FORMAT & PRICING

Format: 750 ml – 6 bottles per case

- **Private client:** \$85.97 / bottle – **Investment of \$515.82**
- **Licensee:** \$77.24 / bottle – **Investment of \$463.44**