



#### Grapes

100% Viognier

#### Region/Appellation

Vin de France

#### Alcohol by volume

10.00%

#### Residual Sugar

4.2 g/l

#### pH

3.05

#### Total Acidity

6.96 g/l

#### Drinking Window

2024 - 2029

#### Tasting Guide



#### Tasting note printed

24/04/2024

# La Combe Pilate 'Esteban' Brut Nature 2019 6x75cl

## Winemaker Notes

Bursting with freshness. Notes of citrus and chilled yellow-fleshed and stone fruit. Tangy on entry, freshness and good balance on the palate, elegantly coated by the bubbles. Notes of grapefruit peel, bergamot and apricot. Tasty, saline finish.

## Vineyard

Clay, siliceous pebbles, calcareous gravel and loess. Areas with granitic leptynites (Gneissic metamorphic rock).

## Winemaking

Direct pressing of the entire bunches, followed by the selection of the best juices. Fermentation in low-temperature vats (12°C) until the wine reaches around 9% alcohol. Bottling followed by natural continuation of the fermentation (i.e. "prise de mousse" is achieved without the addition of extra sugar) until the sparkling wine reaches around 10-10.5% final alcohol. 2-3 months ageing in bottle on the lees (referred to as "sur latte") after the fermentation is complete.

## Vintage

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

## Food match

Grilled and Roasted White Meats

Perfect as an aperitif or try with fresh peach, mascarpone and rosemary tart

