

Grapes
Viognier

Region/Appellation
IGP Collines
Rhodaniennes

Alcohol by volume
13.50%

Residual Sugar
less than 1 g/l

pH
3.87

Total Acidity
4.3 g/l

Drinking Window
2024 - 2029

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
27/07/2024

La Combe Pilate Viognier 2019 6x75cl

Winemaker Notes

Delicate with notes of bergamot and flint stone. Very fresh on entry, dominated by the typical Viognier aromas. On the mid-palate, there is good balance between the acidic tension associated with its terroir of origin and the natural full body of the varietal and its ageing. The finish is savoury, bringing out the rustic and mineral overtones.

Vineyard

Clay, quartz pebbles, limestone gravel and loess. Areas with leptynites (gneissic metamorphic rock) granitoids.

Winemaking

Direct pressing of the whole bunches. Selection of the best juices from the pressing. Light settling. Fermentation followed by 8-9 months ageing in stainless vats. Undergoes malolactic fermentation. Very light stirring up of the lees (batonnage) during the first months of ageing.

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted White Meats

Sautéed shrimp with ginger, rillettes tapas with salmon and lime, or cod tartare with radish.

