

Grapes 100% Viognier

Region/Appellation IGP Collines Rhodaniennes

Alcohol by volume 12.5%

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed 04/11/2025

La Combe Pilate Viognier 2023 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 with malolactic fermentation. Very light stirring up of the lees (batonnage) during the first months of ageing.

Vintage

2023 was a multi-faceted wine-growing season, producing a vintage formed by exceptional weather conditions. The year saw rainfall shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, mildew outbreaks and

water stress. But a year too when the Terroirs came up trumps in the face of adversity!



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

