



#### Grapes

100% Viognier

#### Region/Appellation

IGP Collines  
Rhodaniennes

#### Alcohol by volume

12.5%

#### Tasting Guide



#### Tasting note printed

26/07/2025

# 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.

## Food match

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

