

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## DOMAINE DES GRANGES DE MIRABEL, IGP, COTEAUX DE L'ARDÈCHE



### DETAILS OF PRODUCTION

The vineyard is located on the southern volcanic slopes at the foot of the plateau of Coirons. The 350 meter altitude and the microclimate are very favourable to the expression of the white wines.

The grapes are harvested to a light over-maturity. The winemaking is mainly carried out in vats. After a light pressing, the wine is cold-settling for around 48 hours and the fermentation temperatures are controlled between 16 and 18°C. Bottling is performed by the end of winter according to the harvesting.

### TASTING NOTES

Greenish-yellow colour quite deep. The nose has fine aromas of apricot, pear, marmalade. blending of roundness and freshness on the palate, which is a characteristic of Viognier variety from these volcanic soils.

### HOW TO SERVE

Perfect as an aperitif or to the opening course of a meal with shellfish and seafood, particularly salmon.

#### VINTAGE

2016

#### STYLE

White (Biodynamic)

#### BLEND OF GRAPES

100% Viognier

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

13.5%

