

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

COUFIS DE PAILLE VIN DE TABLE DE L'ARDÈCHE



DETAILS OF PRODUCTION

The volcanic slopes are situated at the foot of the Coirons Massif, located in the South of Ardèche, on the right bank of the Rhône.

The grapes are hand-harvested at good maturity. Then they are raisining in crates rather than on the vine itself. Alcoholic fermentation is entirely performed in new or recent casks and takes place slowly for several months. The wine is aged on its lees in casks and is bottled around 24 months after harvesting, according to the course of fermentation.

TASTING NOTES

Dark straw-yellow and a nose full of intense exotic fruits, oranges and apricot. Very mellow on the palate with a long persistence. Well-balanced giving this wine a very long ageing potential.

HOW TO SERVE

Serve with fruit tartss, particularly well suited to Pear Tatin.

VINTAGE

2012

STYLE

Dessert

BLEND OF GRAPES

Viognier

WINEMAKER

Michel Chapoutier

ALCOHOL

14.5%

