

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

LA COMBE PILATE



DETAILS OF PRODUCTION

The Collines Rhodaniennes IGP is characterized by the hills and valleys that surround the Rhone River. With the Massif Central lying to the west and the embryonic foothills of the Alps to the east, the Rhone River carves its way through south-eastern France to the Mediterranean Sea. The soils in the vineyards are mostly clay, quartz pebbles and limestone gravel. Light, direct pressing of the whole bunches and selection of the best juices with light settling precedes fermentation. Ageing is carried out in demi-muids (large 600L barrels) for 8-9 months previously used for one or several vintages. La Combe Pilate undergoes malo-lactic fermentation as well as very light batonnage during the first months of ageing.

TASTING NOTES

Pale gold with aniseed-coloured highlights. The nose is delicate with notes of bergamot and flint alongside the typical Viognier aromas. Very fresh mouthfeel with a good balance between the acidic tension associated with the terroir and the natural full body of the varietal and its ageing. The finish is savoury, bringing out the rustic and mineral overtones.

HOW TO SERVE

Perfect with seafood such as monkfish green curry, star anise & crisp vegetables (bell onions, peas).

“Made from 100% Viognier, the 2016 IGP Collines Rhodaniennes La Combe Pilate is a ripe, unctuous beauty that boasts a huge nose of ripe peach, orange blossom, and honeysuckle. Rich, medium to full-bodied and textured, it’s a mini (maybe not so mini) Condrieu. 92 points”

JEB DUNNUCK, JEBDUNNUCK.COM, 19TH OCTOBER 2017
LA COMBE PILATE 2016

VINTAGE 2016
STYLE White (Biodynamic)
BLEND OF GRAPES 100% Viognier
WINEMAKER Michel Chapoutier
ALCOHOL 12.5%

