

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.

“Made from 100% Viognier, the 2016 Igp Coteaux de L’Ardèche Domaine des Granges de Mirabel sports a medium-gold color as well as textbook Viognier notes of apricots, tangerine, and honeysuckle. Exotic, complex and perfumed, with a lively, clean, dry style on the finish, it’s going to be a terrific meal starter or a perfect wine to pair with a cheese course.”

JEB DUNNUCK, JEBDUNNUCK.COM, 19TH OCTOBER 2017
DOMAINE DES GRANGES DE MIRABEL, IGP, COTEAUX DE L'ARDÈCHE 2016

www.chapoutier.com

VINTAGE 2016
STYLE White (Biodynamic)
BLEND OF GRAPES 100% Viognier
WINEMAKER Michel Chapoutier
ALCOHOL 13.5%

