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11200 St-André de Roquelongue
www.longueroche.com

Information sheet *Vin de Pays d'Oc Viognier Fût*

Name of the wine: Domaine de Longueroche – Vin de Pays d'Oc Viognier
Oak aged

Vintage : 2003

Colour : White

Grape varieties: Viognier
(yield: 40 hl/ha)

Environmentally friendly growing techniques
Soil : Clay-and-limestone & ferruginous sandstone

Harvest: Hand-picked and sorted

Type of vinification: Direct pressing after 6 hours' whole-grape maceration

Maturing : in oak barrels with weekly stirring for 6 months.

Laying-down time: 5 years

Bottle : Vintage 75 cl

Cork : 44 X 24

Box : 6 bottles laid down

Estate-bottled.

Tasting notes : Very clear, bright straw yellow colour.
White-fleshed and tropical fruit aromas enhanced by a slight oakiness.
Smooth and easy-drinking.

Serving temperature: 8° to 12°

Serving suggestions: shellfish, fish in sauce,
foie gras, cheeses, white meats...

Oenologist : Damien Kalanquin (Dubernet Laboratory)

