



AUBARET



CEPAGES

Viognier

APPELLATION

IGP Pays d'Oc

White

SOL

Clay & Limestone

AUBARET VIOGNIER

On the foothills of Faugères, Aubaret reveals a terroir of character, on soils of stones and schist. Stony soils on 65 hectares, dry and fresh climate, concentrated juices, everything is combined to give the grape varieties depth and elegance.

TERROIR

The vines grow on a clay and limestone soil. The alternation of winds and rains with a blazing sun constitutes a real meso-climate.

WINEMAKING

Viognier, harvested at night when overripe, begins with a skin maceration of about 6 hours before passing through the pneumatic press. The vinification takes place at controlled temperatures around 16°C and the wine is then matured on fine lees.

TASTING NOTES

Pretty golden yellow colour. A viognier with a fine and elegant nose of apricots, mirabelles and white flowers, with a round and sweet mouth.

SOMMELIER'S ADVICES

Food & Wine pairing :
as an aperitif, fish in sauce, seafood or poultry.

- **Serving temperature :** 10-12°C
- **Aging potential :** Up to 2 ans



BONFILS
VINS & CHATEAUX
1870



NECTARS OF STONE AND SCHIST