MONT | ROCHER

' V' A A ' A '

Viognier

' ' ' A o V

Mont Rocher is a collection of wines made from grape varieties indigenous to the south of France, in a style that lets each express its varietal typicity and sense of place — pure, fruit-forward expressions shaped by altitude and a cooler climate.

V '

Small parcels of old-vine Viognier in the upper Aude valley — Pyrenean foothill country south of Carcassonne. We settled here for the freshness: higher, cooler sites where Atlantic and Mediterranean influences collide give Viognier a lift and perfume it rarely finds on the warmer plains.

' A

Highly aromatic, Viognier reveals its aromas at a precise stage of maturation. The winemaking team tastes the grapes through August to choose the right day to harvest. Once picked, the grapes see a short skin-contact maceration; the juice, collected after a delicate pressing and meticulous off-settling, is fermented at low temperature.

A '

Honeysuckle and apricot aromas lead to a rich, almost unctuous palate that somehow stays dry, tangy and refreshing.

o A V

Pasta and seafood dishes.

A '	100% Viognier — Vieilles Vignes
A V	
A	None
' A ' ' A A	Yes · Yes