

VIOGNIER D'AUTREFOIS



TASTING

Limpid golden color. On the nose, it has yellow fruits aromas (apricot, peach, pineapple) with also citrus aromas. To the mouth, it's well balanced and dry giving the same taste identified on the nose. The finish is powerful and fresh.

FOOD MATCHING

To have with a first course meal like fish with sauce. This wine also goes well with asparagus or grilled scallops.

REGION	Vin de France
GRAPES	100% Viognier
SERVICE TEMPERATURE	10°C to 12°C
AGING POTENTIAL	2 to 3 years
COLOR	White



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