



## Domaine Astruc Viognier « Lot 12 » 2018

Domaine Astruc is located on the foothill of the Pyrenees. The vineyards consist of 80 ha, with 25 planted on the Limoux appellation and another 250 ha under contract. This is a unique terroir in Languedoc, where diverse climatic influences converge, the Mediterranean and the Oceanic being the most important ones. On the hillsides of the Aude valley, chardonnay is the king, but red grape varieties are also important: Pinot noir, Cabernet sauvignon, Cabernet franc, Merlot and Malbec give surprising wines. Our Malras site hosts our main cellar and bottling line. This is where we produce the Domaine Astruc wines, as well as the dA reserve and classic ranges which consists of 20 different varieties.



**Grape variety:** 100% Viognier  
Pays d'Oc – Indication Géographique Protégée



### **Vineyard profile**

Soil type: Clay and limestone  
Age of the vineyard: 12 and 20 years-old vines  
Pruning: Cordon de Royat  
Density of planting: 4400 plants/ha  
Harvest: mechanical at night  
Average yield: 52 hl/ha  
Elevation: 80-120m  
Climate: Mediterranean with oceanic influences



### **Wine characteristics**

- Alcohol 13,5%
- Sugar 2.5g/l
- Total Acidity 3,4 g/l
- pH 3,5



### **Vinification process**

Destemming of the grapes, 4-hours-skin-contact for the grapes from the oldest vineyard, pneumatic pressuring, racking at 10°C. Fermentation under low controlled temperatures: 18°C max. Malolactic fermentation for 20% of the Cuvée.

**Ageing:** 15% of the Viognier has finished its fermentation in new oak barrels and has been aged in oak barrels for 3 months. The other 85% are aged only in stainless steel.



### **Tasting notes**

**Colour:** Bright gold yellow with green/ yellow tints

**Nose:** Rich and elegant with a quintessence of dry fruits, peach and white flower aromas with a hint of vanilla/ honey notes.

**Palate:** Rich, fresh and mellow with a good length on toasted notes.

**Food pairing:** To serve at 10/12°C with seafood and fish dishes, curry, white meats, fresh blue cheeses, tarts and fruit desserts. This wine will also be very enjoyable alone as a relaxing drink.