

Languedoc

HENRI DE RICHEMER

VIOGNIER

In the heart of the Languedoc, bordering the Thau Basin and the Mediterranean Sea, Les Caves Richemer started in 1937. The unique, local varieties of Terret Blanc, Piquepoul Blanc and Marse-lan, are Richemer's specialties.



VINTAGE
2019

SOIL
Mediterranean waterfront.
Sand, clay and gravel sediments

VARIETALS

100% VIOGNIER

WINEMAKING

Early morning picking and cold temperature fermentation to preserve freshness. The lees are stirred post-fermentation to add volume to the wine and balance the fruit.

TASTING NOTES

Attractive gold color. Round and expressive nosed backed by hints of apricot and peach. On the palate, this wine expresses the typicity of a Mediterranean Viognier very well, with roundness and balance. Perfect for an aperitif wine and also with seafood or spicy foods.



FOOD PAIRING

