



**Pays d'Oc IGP | Vintage 2023**



### Varieties

Viognier	<div style="width: 70%;"></div>	70%
Grenache white	<div style="width: 30%;"></div>	30%



### History

Endowed with a natural charm, Miss Alma knows how to seduce those around. It radiates, and leaves a delicious memory to those who taste its nectar. Made from thoroughly selected plots, and close to the Mediterranean Sea, enjoy this trendy white, created to fill your desires. Let its aromas enchant you!



### Soil

Limestone-clay  
Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.



### Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.  
Direct pressing, separation of the last pressed juices.  
Settling, stabulation of the deposits for 8 days.  
Fermentation at low temperature.  
Ageing 2 months on fine lees. Ageing in vats.



### Tasting

Delicate, elegant and gourmet wine with floral notes, wild peach, apricot and mango aromas. Very nice balance combining fineness and complexity.



### Food pairing

Serve with fish dishes like red mullet filet, tuna steak, or an exotic meal such as Asian style grilled vegetables



### Awards

**Gold** - Concours Terre de Vins 2024  
**Gold** - Concours des vins Elle à Table 2024  
**Silver** - Concours Général Agricole de Paris 2024  
**Ambassador** for Pays d'Oc IGP wines spring/summer 2024



*Non contractual picture*

**Alcohol: 13% vol.**