



**Pays d'Oc IGP | Vintage 2024**



**Grape variety**

100 % Viognier



**History**

Guillaume Aurèle wines are made by and for hedonists. Lovers of flavors and aromas, enjoy tasting without remorse this range of vinified elixirs to please your taste buds.



**Soil**

Sols argilo-calcaires and pebbles.

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



**Vinification**

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Pressing and clarification.

Low-temperature vinification.

Each grape variety is aged for 2 months on fine lees.



**Tasting**

Powerful nose with notes of wild peach and candied apricot. A crunchy wine with aromas of apricot tart, full-bodied, persistent and a nice long finish.



**Food pairing**

Surprising as an aperitif, pleasant on grilled fish like tuna, with exotic meal such as chicken curry and a daring match with aromatic cheeses like Brie stuffed with truffle.



**Awards**

**Gold** - Concours des vins de la Coopération Occitanie 2025



Non contractual pictures

Alcohol: 13,5% vol.