



Pays d'Oc IGP | Vintage 2025



Cépage
100 % Viognier



History

Made by our oenologists with the sole aim of meeting the tastes of consumers, Code is an invitation to share or enjoy a moment of pleasure in all circumstances. Each single-varietal cuvée has a very precise and recognizable aromatic and taste code. Discover this inspiring range which reveals a sensation of pleasure on tasting, fascinates with its seductive aromas, and brings passion and emotion.



Soil

Limestone-clay 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 of the juice.
Vinification at 16°C with the selected yeasts.
Racking and ageing 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, tuna tataki, sea bream ceviche, and a daring match with fresh cheeses.



Awards

Gold - Concours des vins de la Coopération Occitanie 2026
Gold - Concours Général Agricole 2026
Gold - Concours National des Vins IGP 2026



Non contractual pictures

Alcohol: 13,5% vol.