

TOURNON BY M. CHAPOUTIER

Mathilda Chapoutier Viognier Marsanne Victoria

www.chapoutier.com



| | |
|------------------------|--|
| VARIETALS | Viognier and Marsanne |
| VINTAGE | 2019 |
| REGION | Pyrenees, Victoria, Australia |
| TECHNICAL DATA | Alcohol 13% |
| APPEARANCE | Pale gold colour. |
| NOSE | Fresh on the nose, crisp and fruity with stone fruit in abundance. |
| PALATE | Supple and fresh attack on the palate, with great minerality and fruit weight. |
| AGEING | The wine is entirely aged in stainless steel tank on lees for 5 months. |
| PAIRING | Recommended with grilled seafood. |
| READINESS FOR DRINKING | Drink now or in the next 2-3 years. |

| | |
|------------|-------|
| ORDER CODE | AU161 |
|------------|-------|