



PERE ANSELME by BROTTE

La Fiole Viognier

www.lafiole.com

VARIETALS	100% Viognier
VINTAGE	2024
REGION	Pays d'Oc, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Deep golden yellow.
NOSE	Fresh and intense aromas of apricot, peach and jasmine, developing with time in acacia honey, quince and ripe peach.
PALATE	The attack is fresh and smooth, dominated by apricot and vineyard peach, followed by a rounder and richer aftertaste of dried apricot and honey notes.
AGEING	Aged on fine lees for 3 months, in cement and stainless steel tanks.
PAIRING	Perfect with exotic dishes, with a tropical and Asian twist, salmon tartare, or soft and fresh cheeses.
ORDER CODE	FR0733