

# Mourchon



## PHOEBE

### VIN DE FRANCE



A contemporary, light-touch 'orange' Viognier with a short maceration and low-alcohol profile. Its fresh balance of aromatics, gentle texture and fine bitterness makes it perfect pairing for aperitif, long summer lunches and terrace time.

#### TASTING NOTES

This is a straw coloured wine with a golden-orange hue. It has an expressive nose of white blossom and dried peel giving over to stone fruit and subtle spice on the palate which is delicately structured and has a discrete nutty finish. The preserved fruit and savoury notes makes this a versatile choice to accompany sharing plates including grilled vegetables, olives, anchovies and aged cheese as well as fermented and spicy foods too.

GRAPE VARIETIES	100% Viognier
TERROIR	The Viognier grows in a parcel surrounded by woods and steep slopes with a relatively cool terroir. The grapes are harvested in early September to avoid over-maturity and maximise the natural acidity enhancing the wine's freshness and balance.
AGE OF VINES	10 years
YIELD	35hl/ha
WINEMAKING	The grapes are harvested by hand. The winemaking process is optimised by early harvesting, a 7-day maceration period and 6 months' ageing in stainless steel vats. This ageing allows for malolactic fermentation, which, combined with stirring on the lees, gives the wine balance and structure. The wine is bottled without filtration.
AGEING POTENTIAL	to drink in the year
CERTIFICATION	Biodynamic

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