





PAYS D'OC

The wines for Tournée du Sud were sourced from a range of carefully selected suppliers across the south of France. The Viognier was carefully blended at Florensac at the end of last year by Beverly Tabbron MW and Steve Daniel and then bottled earlier this year to retain its freshness

TERROIR WINEMAKING

Calcareous The grapes were fermented in temperature

controlled stainless steel tanks to preserve

the purity of fruit

GRAPE VARIETY ALCOHOL

85% Pinot-Noir 12.5%

15% Grenache

SERVICE TEMPERATURE HOLDING AND PRESERVATION

14°C - 16°C Within 4 years

TASTING NOTES

At a fraction of the price of Burgundy, this is a stylish, youthful and becoming Pinot, medium-bodied, full of berry and cherry flavours, elegant, graceful and moreish.

FOOD PAIRING

The fruitiness will cut through most rich foods such as saucisson, full creamy cheeses and pâtés.

