

Gastronomic

Elegant

Gourmet



Service
10°

Laying
down
5 years

A WORD FROM THE SOMMELIER

Dame de Montmirail is exceptionally rich in aroma. The combination of a high-altitude terroir and a lowland terroir lends a lovely freshness to this supple, powerful and unctuous wine, which unfolds elegantly on the palate.

AROMATIC RANGE



apricot



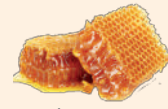
pomelo



white flowers



toast



honey

Acidity



Sweetness



Volume in the mouth



Freshness



Gourmet



GRAPE VARIETIES

Viognier



TERROIR

Hand-harvested in the heart of 2 terroirs: a vineyard situated at an altitude of 500 metres to the east of the Dentelles de Montmirail, which produces full-bodied wines, and a vineyard situated on the plain, which produces fresh wines.

VINIFICATION

Direct pressing of the grapes, then cold settling followed by fermentation at low temperature (15°C) to preserve all the aromas.

AGEING

Aged on the lees in vats and 20% new barrels for 6 months.

FOOD AND WINE PAIRING

As an aperitif

Salmon tartare with dill Fish platter Seasonal salads