

## YVES CUILLERON

### VIOGNIER "LES VIGNES D'A COTE"

2020



#### Grape Varietals

Viognier

#### ABV

12.5%

#### Soil Type

Alluvial and granite

#### Vinification

High-density planting (8,000-10,000 vines per hectares). Naturel cover cropping to avoid erosion. No insecticides with respect of soil and vine balance, few treatments (depending on weather and the necessary) and small amount of organic fertilizer. Vigour and yield control, leaf-thinning and green harvesting to promote grape ripening.

A single plot cuvée. The grapes are picked when fully ripe and hand-sorted. After pressing, they are alcoholic with native yeasts and then malolactic fermented in barrels and big cask with temperatures control.

6-7 months on lees in barrel and cask.

#### History

Wine has been part of Yves Cuilleron's history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves's uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% "made by hand" in his own unique style.

#### Tasting Notes

Expressive nose, gourmet flavours of apricot and white flowers. Juicy and round mouth. Fresh, mineral finish with notes of dried apricot. Suggested food pairing: as an aperitif, with gamabas à la plancha.