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# LGI Loudenotte Viognier 2022, Languedoc IGP Pays d'Oc




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|---|---|
| Country : | France |
| Grape Variety : | Viognier 100% |
| Closure : | Screw Cap |
| Cellar Potential : | 1-3 years |
| Residual Sugar : | 2.3 g |
| Alcohol : | 13% |
| Bottle Size : | 75 cl |
| Case Size : | 6 |
| Vegan : | Yes |
| Vegetarian : | Yes |
| Case Barcode : | 13700619343119 |

## Grower

At LGI, we are guided by promoting local estates as well as local producers. We have tightened strong partnerships with single wineries as, we believe, they are the socle of winemaking in the Languedoc region.

## Vineyards

This specific Viognier is sourced from clay-based terroirs, as this soil type tends to stay cooler and retain water, which is particularly well adapted to this delicate varietal. Thanks to a beautiful southern exposure and a proper water drainage, the vines produce fresh aromatic wines with an elegant minerality.

## Winery Philosophy

The Loudenotte brand is dedicated to producing world-class wines. Loudenotte was crafted in the purest winemaking tradition, using the skills passed on through generations.

## Winemaker

Marilyn Lasserre studied wine at university for many years in Bordeaux and Toulouse and obtained an English degree from the Wine & Spirits education trust in London. After various winemaking experiences in Bordeaux and Southwest France she spent a lot of time in South Africa, Spain, Australia and Virginia USA. At LGI Marilyn overseas the entire winemaking process as well as the quality of the final product.

## Vinification

The grapes are harvested when the temperatures are cool in order to avoid oxidation and preserve freshness. The juice ferments slowly at a very low temperature. A daily stirring on its fine lees adds complexity and pure aromas to the must. The wine stays on its fine lees, under the influence of French oak, enhancing the complexity of this premium Cuvée.

## Tasting Notes

Limpid gold colour. Great complexity on the nose, with notes of fresh stone fruits (apricot, peach), fresh-cut mango and wild honey. This outstanding white wine is sleek and well-balanced. The creamy mouthfeel and toasty notes from the oak are balanced by a rich minerality. Enjoy this wine slightly chilled, with chicken and creamy mushroom sauce, vegetable curry and cauliflower cheese.

## Awards

N/A

## Website

https://www.lgiwines.com/languedoc