



LE *French* FROG

Imported by
Calini Group LLC,
Overland Park KS

VIOGNIER 2013

WINEMAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

TASTING NOTES

The color shows as a bright straw hue, very deep and with golden tinges.

Smell: Peach, Poached pear, Lemon Zest with Perfumed Gardenia

Taste: Peaches, Hint of Sweet Almond and River Stone Minerality.

OVERALL IMPRESSION

Give your taste buds a jolt, this wine is a great departure from humdrum every day wine.

FOOD PAIRING

Brie Cheese, Mussels and Halibut.

COUNTRY: PRODUCT OF FRANCE

OAK: NO

STAINLESS STEEL: 100%

VARIETAL: 100% VIOGNIER

PH: 3.59

T.A.: 3.17 G/L

ALCOHOL: 12.51%

TANK AGING: 100% STAINLESS STEEL
FOR 11 MONTHS

APPELLATION: LANGUEDOC ROUSSILLON /
PAYS D'OC