

Chardonnay Viognier `Organic` Duberny 2022



Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l'Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It's history dates back to the Greeks and Romans as well as monasteries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

Producer

During the 17th century, the Domaine belonged to the `Comte de Rougemoont` who gave the estate the name of `Régis Mont`. The Régismont Domaine is still a family property, under the direction of Bernard Paillet. The property is located between two villages, Poilhès and Nissan lez Enserune, in the northern Languedoc, close to Carcassonne.

Tasting Notes

The Languedoc region in southern France has a number of very talented and innovative wine producers. This fantastic blend was created with 65% Viognier and 35% Chardonnay grapes to show that top quality whites can be produced from cool coastal vineyards. A glistening yellow robe and an extremely aromatic nose precede a lovely ripe and expressive flavour leading to a round mouthfeel but finishing with delicate floral notes.

Food

A perfect match to chicken dishes and fish with creamy sauces.

Technical Information

Country	France
Region	Languedoc
Grape(s)	Viognier (65%) Chardonnay (35%)
Type	White
Style	Fruity
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	Organic
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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