



Domaine Grand Veneur

Les Champauvins Blanc 2023

Soil type

Located in the single vineyard “Les Champauvins”, nearby the Domaine Grand Veneur. Soils are made of clay and sand with limestone.

Grape variety

100% Viognier.

Winemaking & ageing

Hand-picked harvest. Fermentation in temperature-controlled vats. Early bottling, 6 months after harvest.

Organoleptically review

The color is clear and brilliant. A very intense nose of flowers, white peach and pear. On the palate, aromas are expressed with balance and an amazing freshness. A great example of Rhone white, single grape “Viognier”.

Advices

To be enjoyed young, but can age for 3-5 years. To be served at 8°C.

