

Domaine de Vigier, Cuvée Inès Viognier, Coteaux de l'Ardèche, 2020



Ref: 00113/FR

About the producer

Domaine de Vigier is nestled between the Cevennes and the Rhône Valley in the south of the Ardèche department. Le Domaine de Vigier is one of the oldest wineries in Ardèche. In spirit, part of the Côtes du Rhone wines category, but with a definitively local twist. Purchased in the 1970's by Francis and Jacqueline Dupré Domaine de Vigier is now in the careful hands of their children: Stéphane tends to the vines and olive trees; Grégory is the cellar master and Marjorie controls accounting, HR & communication. Nowadays, Le Domaine de Vigier is around 60 hectares, with the whole winery in conversion to organic production.

Wine growing / wine making

Clay-limestone soil, on terraces of river pebbles with strong sunshine exposure and sheltered from the weather by hills of evergreen oaks in the valley of Ibie. Cuvée Inès is vinified and aged in oak barrels for 8 months. The must is barrelled after pressing in order to ferment in the cask; then stirring of the lees to give it some fullness in the mouth. After a racking in the Spring, la Cuvée Inès is then put back in the cask to refine until the end of Summer. From 25 year old vines.

Tasting notes

Golden yellow in colour with ripe stone fruit and quince. A velvety, opulent palate with a Condrieu profile.

Food pairing

Crayfish, lobster, crab, monkfish or prawn coconut curry, coriander, pad Thai, chicken tagine, goats cheese, quiche.

Technical details

Varieties:
100% Viognier
Closure: Amarin
ABV: 15%

Colour: White
Style: Still
Case size: 6 bottles
Oak Ageing: 8 months in oak barrels

