

THE BRAND

The Loudenotte brand is dedicated to producing world-class wines, in a sophisticated packaging. Loudenotte was crafted in the purest winemaking tradition, using the skills passed on through generations. The resulting wines are truly delectable, balanced, with an outstanding complexity.

TERROIR

The Pays d'Oc benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed with fruity aromas. The terroir effect is very noticeable in this region due to the great variety of winegrowing areas that create an expression of the grape varieties that is unique.

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.

WINEMAKING

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.

WINEMAKER'S NOTE

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.

WINE AND FOOD PAIRING

Enjoy this wine slightly chilled, with chicken and creamy mushroom sauce, vegetable curry and cauliflower cheese.

LOUDENOTTE



IGP PAYS D'OC
100% VIOGNIER