

## **JEAN LUC COLOMBO** **2017 Viognier la Violette**

### **Grape Varieties**

100% Viognier.

### **Terroir**

Chalky-clay soil of Languedoc.

### **Vinification**

Low temperature fermentation followed by quick bottling to preserve its freshness and fruit.

### **Tasting notes**

#### **Color**

Brilliant, light yellow.

#### **Nose**

The nose offers intense aromas of exotic fruits, peaches, and apricots, with a bit of minerality.

#### **Palate**

The mouth is round, suave, and bright, with a long, very agreeable finish.

#### **Service**

Enjoy immediately. Serve chilled to 12°C/53°F.

#### **Food matches**

Perfect as an aperitif, with Asian cuisine, grilled fish or a dessert of peach salad.