






2021

## WINES FOR PLEASURE

-  Viognier
-  2 years
-  11°C
-  75 cl
-  Aperitif, sweet and savory dish

### ITS ORIGIN

The two winegrower brothers, Alexandre and Pierre-Henri Defrance, track winemaking at Clairmont closely. Following the progress of wine increasingly involves knowing how to grow grapes well. Caprice Viognier is made exclusively with grapes from their vines. Planted in the town of Châteauneuf-sur-Isère, the vines are grown upon a silty-clayey terroir containing a high proportion of smooth, rounded pebbles, an ideal soil to give the wine freshness and powerful aromas.

### WINEMAKING

Completely de-stemmed, the grapes are pressed gently to preserve their primary aromas. Alcoholic fermentation at low temperature maintains their delicacy and intensity.

### ITS CHARACTER

This 2018 very fragrant Viognier has a bright light yellow colour. The nose reveals aromas of ripe apricot which is smooth and round on the palate. The Viognier offers an alluring aromatic length combined with a rich feeling of softness.

### FOOD PAIRING

An obvious choice for an aperitif, it will be great with seafood salads and sushi. Fragrant with a very smooth texture, it will also be perfect to form a duo with "sweet & savoury" dishes, for example lamb tajine with apricots and almonds.