

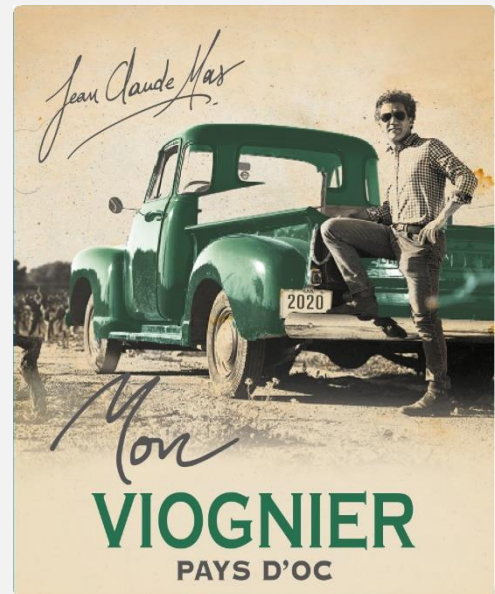
Mon Ma

MON Viognier 2020

"With MON/MA range, you will enjoy MY know-how combined with the expression of Languedoc soils. You will discover traditional varietal from South of France grown and vinified according to MY method to make a pleasurable wine to become a dream wine meanwhile respecting the Earth."

Jean-Claude Mas

All MON/MA wines are bottled in our "Flûte gothique" – Winner of the "Formes de Luxe Awards 2022" in Monaco.



GRAPES

100% Viognier

Appellation : IGP Pays d'OC



CHARACTERISTICS OF THE VINEYARD

Soil type: clay and limestone

Age of the vineyard: 12-20-year-old

Pruning: Guyot simple

Average yield: 52hl/ha

Density of planting: 4400 plants/ha

Harvest: mechanical at night to avoid oxidation

Elevation: 20-100 m

Climate: Mediterranean with oceanic influences



CHARACTERISTICS OF THE WINE

Alcohol: 13.5 %

Residual sugar: 2 g/l

Total acidity: 3.35 g/l

pH: 3.5



VINIFICATION

Destemming, no skin maceration, low temperature racking. Fermentation for 20 days with yeasts at 18°C maximum. 30% of the cuvée undergoes fermentation in barrel, followed by a partial malolactic fermentation.

Ageing: on fine lees for 3 months for a nicer complexity.



TASTING NOTES

Colour: golden, shiny with yellow straw hints.

Nose: elegant with aromas of dried fruits, violet and a hint of acacia honey.

Palate: rich and creamy, with a good freshness and toasty notes, long finish.

Food & wine pairing: best served at 10-12°C, preferably with seafood and grilled fish, poultry, blue cheese, and fruit desserts. Also, very pleasant as an aperitif. Open 15 minutes before serving.

Cellaring potential: 3-5 years in good storage conditions.