



TORTOISE CREEK WINES

2012 Viognier "Le Verger"

MINERVOIS, FRANCE

"Le Verger" refers to the beautiful apricot orchard that is close to the vineyards that produce our Viognier.

Origin/Location:

Our Viognier grapes come from vineyards in the village of Argeliers, in the Languedoc region. Argeliers is located in the hills of the Minervois appellation. The slightly cooler climate and gravelly soils help enhance the lovely aromatics of the Viognier grape.

Winemaking:

The very aromatic Viognier produces its aromas at a certain stage of maturation. Our winemaker's team follows the process by tasting the grapes in August, in order to choose the right day to harvest. Once harvested, the grapes undergo a short skin-contact maceration. Then, the juice, collected after a delicate pressing and meticulous off-settling, ferments at low temperature.

Tasting Notes/Food Pairing:

The 2012 Vintage has offered less bunches than usual, and less rain throughout the season leading to a very low harvest. The picking conditions were under a good weather in August until mid September, some local rainfall after, affecting the quality of the late varieties. The color is brilliant with a luminous green-hued gold. The nose expresses perfectly the broad repertoire of all fantastic flavors of the Viognier, such as peach, apricot, almond aromas. The smooth and velvety palate, confirms the beautiful feeling revealed by the nose. Served at 12°C, this wine be perfect as an appetizer or can be paired with Italian food or marinated vegetables.

ABV 12.5% , RS 4.7g/L - TA 2.93g/L - PH 3.6

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