

Ferrandière Viognier – Classic

The 100 hectares of la Ferrandière, owned first by the Gau family and now the Mas family, are planted in the dried up lake of Marseillette. This old maritime lagoon, between the Corbières and Minervois regions, near Carcassonne, 40km from the Mediterranean Sea, provides a clay soil, which is saline deeper down. This unique soil, coupled with a climate that is characterised by its large daytime and nighttime temperature variations, allows the growth of ungrafted vines, and gives the grape an original sapidity and acidity, reminiscent of umami. This extraordinary location is home to 18 different grape varieties: Merlot, Malbec, Chardonnay, Sauvignon, Marselan, Riesling, Pinots (noir, gris, blanc)... The site also hosts our “winemaker apple” orchards.



- Appellation : Pays d'Oc IGP
- Grape Variety : 100% Viognier

Tasting Notes

- Colour : Straw yellow. Full-bodied and flavour.
- Nose : intense and very complex nose of pineapple, lychees, peaches and apricots.
- Palate : Full-bodied and flavourful on the palate.
- Food pairing : Served between 12°C-13°C, not too cold, and let the wine breathe or decant it before serving. Goes well with spicy and exotic cooking and can also stand alone as a cocktail wine.

Vineyard

Soil type: Clay and Limestone on a lagoon bed with salt content

Age of the vineyard: 18 year-old

Pruning: Simple Guyot

Harvest: Mechanical harvesting at night in order to prevent from oxidation and preserve the expression of the delicate varietal aromas

Average yield: 60 hl/ha

Density of planting: 4 000 plants/ha

Elevation: 100 m

Climate: Mediterranean with continental and oceanic influences

Vinification

A part is vinified using pellicle maceration while the rest goes to direct pneumatic pressing. Stalk removal at 8°C, fermentation at low temperatures for three weeks; stirred and matured on fine lees for two months, then in lined concrete tanks.

<https://www.ferrandiere.com/en/les-vins/viognier-classic/>