





HISTORY	
Estate Creation Date	1937
Estate Manager	Jérôme Barrelet
Since when	2006
WINE & VINEYARD	
Wine Name	Le Viognier des Acanthes
Appellation	IGP Pays d'Oc
Additional Name	
Grape Variety	100% Viognier
Wine Type	Dry
Color	White
Organic Certification	No
Vineyard surface	6 ha / 15 acres
Soil Type	Clay-limestone and gravelly soils
Topography	
VITICULTURE	
Plantation Density	4,500 feet / ha
Pruning System	Cordon de Royat/Gobelet
Soil clearing	Mechanical
Cover Crops	Partial
Leaf Removal	No
Thinning	If needed
Sustainable viticulture	Sustainable Winegrowers
HARVEST	
Grape picking	50% by hand, 50% mechanical
Sorting method	Hand sorting
VINIFICATION	
	Explain choices made & benefit to wine
Pre/fermentation / Maceration	Direct pressing + racking
Fermentation	10 to 15 days at 57°F
Other techniques used	No
Post-fermentation /Maceration	No
AGEING	
	Explain choices made & benefit to wine
Vats	Stainless steel tanks
Wood chips, Staves	
Barrels	
% New Oak	
BOTTLING	
	Explain choices made & benefit to wine
Blend	Different vintages
Blending time period	
Filtration	Filtration + Finning
Cork type	Nomacorc (synthetic)
Number of bottles per year	50,000
TASTING NOTES	
Color - Nose - Mouth	Bright light yellow color. On the nose, aromas of white fruits; on the palate, this full-bodied wine displays delectable freshness and liveliness.
WINE & FOOD PAIRING	
Recommended	Perfect for the aperitif, it also goes well with salads, seafood or grilled fish.
CELLARING TIME	
Recommended	Up to 2-3 years
AWARDS	
Awards and notifications	

## Le Viognier des Acanthes (Cave de Tavel)



### Talking Points:

-  The wine cooperative dates back 1937, right before the WWII. Its very typical architecture from Provence was made by a fellow colleague of Auguste Bartholdi, Henri Floutier, who used the very same stone as for the Statue of Liberty's pedestal. This stone, called Lauze, makes the pride of Tavel's terroirs.
-  Nowadays, the building is classified "Historical Monument" which makes the wine cooperative the only one in France benefiting from this classification.

LE VIOGNIER DES ACANTHES

 Serve 50°F	 Breathe 0 hour	 Store up to 2 years	 Viognier 100%
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 Intense Fruity Dry		 Greens Seafood White meat
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Product of France  
Bottled by BY APVT, for  
Vins de Terroirs Selections,  
30126 Tavel, FRANCE



White Rhône Wine  
750ml  
Contains sulfites  
Alc. 13% by vol.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.





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