



PEYSS

Viognier



Drawing on over a century of family experience in maturing fine Rhône Valley wines, Michel and Xavier created the « Domaine de Pierre Blanche in the foothills of the Pilat massif in the late 1980s. After clearing the land and planting, the estate now boasts 16 hectares of Côte Rôtie, Condrieu, St Joseph and IGP. In order to preserve biodiversity, the estate uses integrated farming methods and is certified HVE (Haute Valeur Environnementale). As each terroir is unique, they are vinified separately to respect all their diversity.

- **GRAPE VARIETIES**

- Viognier (Condrieu grape variety).

- **TERROIR AND VINES**

- Magnificent terroir composed of light granite soil and coarse sand, enclosed by dry stone walls, on hillsides located under the hamlet of PEYSSonneaux

- **VINIFICATION AND AGEING**

- Harvested at the beginning of the harvest to preserve the freshness of the grapes, vatting is carried out at low temperature (16°C) for four weeks, partly in rooms and partly in vats.

- **TASTING COMMENTS**

- It is a very fragrant and subtle wine, with moving aromas of yellow fruits (mangoes, pears, peaches, apricot, quince), fresh flowers (violet, iris, acacia), musk and spices, but also of dried fruits (almonds and toasted hazelnuts).

- **FOOD/WINE PAIRING**

- Enjoy with green asparagus, sushi or a Rigotte de Condrieu (local goat cheese).

- **CELLARING POTENTIAL**

- From 3 to 4 years old.



DOMAINES XAVIER MOURIER

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