



BARRAL
Viognier



DOMAINE
DE PIERRE
BLANCHE



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

- **TERROIR AND VINES**

- At a place called Barral, the south-facing hillsides allow local grape varieties to give life to wines of character

- **VINIFICATION AND AGEING**

- Fermented in stainless steel tanks at low temperature (16°C) for four weeks, then aged on lees with micro-bubbling.

- **TASTING COMMENTS**

- Very fragrant and subtle with moving aromas of yellow fruits (mango, pear, peach, apricot, quince), fresh flowers (violet, iris, acacia), musk and spices, but also dried fruits (almonds and roasted hazelnuts).

- **FOOD/WINE PAIRING**

- As an aperitif, with fish, quenelles, white meat or gratin.

- **CELLARING POTENTIAL**

- From 1 to 3 years old.



DOMAINES XAVIER MOURIER

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