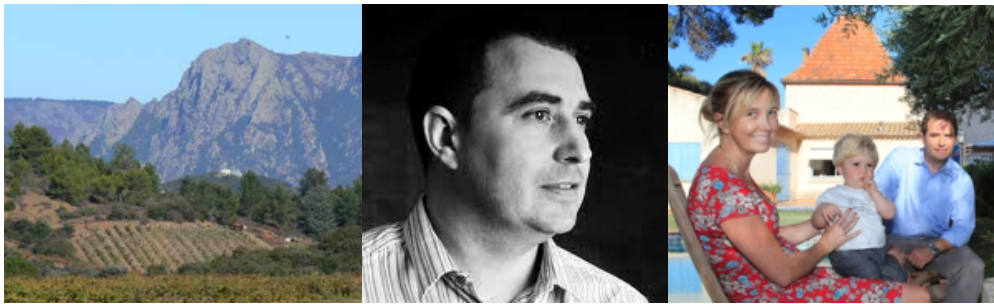




LAURENT MIQUEL
 IGP PAYS D'OC "PÈRE ET FILS", CHARDONNAY VIOGNIER
 2015



Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills.

Laurent, the latest generation, and his wife Neasa combine the force of the tradition with a quality improvement approach to create wines with a true Languedoc character.

To pay tribute to his ancestries, he named this range "Père et Fils" (Father and sons) and by looking at the label you'll see a vine with on its roots all the first name of each of Laurent's forebears.

All Laurent's wines have in common a great balance with a vibrant acidity and some pure and clean fruity flavors showing the essence of each grape.

SOIL TYPE _____

Clay and Limestone subsoil under a stony topsoil cover.
 Average yield: 55 hl/ha

VARIETAL _____

65 % Chardonnay – 35 % Viognier

VINIFICATION _____

Nighttime harvesting.
 Press with juice selection.
 Must clarification at low temperature, fermentation at 61-63°F
 Matured on lees in stainless steel tanks.
 Fining. Light tangential filtration before bottling.

TASTING NOTES _____

Characterized by combined aromas of citrus and white peaches, this Chardonnay Viognier is a delicious introduction to the unique flavors of the Viognier. The influence of the early-picked unoaked Chardonnay element is evident on the palate – lemons and clean white fruit flavors. It finishes with rich apricot fruit.



From the same line:

Père et Fils, Chardonnay
Père et Fils, Cinsault-Syrah Rosé
Père et Fils, Syrah-Grenache

ALL WINES AVAILABLE IN STELVIN

