

Esprit des Crès Ricards | IGP Pays d'Oc Viognier fûts France (STREEKWIJN/IGP) – 2023

Domain

Dom. des Crès Ricards

Domaine des Crès Ricards is a relatively new domain in the 'world of wine'. The domain is 28 hectares and is located in the west 35 km from Montpellier in the heart of the Côte de Languedoc (Terrasses de Larzac). The vineyards are planted 60m above sea level. Syrah, Grenache, Carignan, Merlot, Cabernet Sauvignon, Alicante, Marselan and Chardonnay were cultivated on these terraces with stony ground. This domain always works with low yields (+/- 40hl / ha).

Vinification

After pressing, the wine is cold transferred to barrels. Fermentation in French oak at 18 °C lasts one month. Subsequently, 30% of the wine undergoes malolactic fermentation. Afterwards, all wine goes into wooden barrels for a 3-month with regular tonnages. This is followed by 1 month of rest on steel, followed by bottling.

Taste

Golden yellow color. In the nose very elegant with a hint of dried fruits, peach, vanilla and flowers. On the palate: rich, fresh, full and soft, with a long finish and notes of apricot and breadcrumb.

Food pairing

Fish - turbot, Meat - white, Shellfish - mussels in curry, Aperitif

General information

Type: White wine

Grape varieties: Viognier (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

