Wijnfiche

Esprit des Crès Ricards | IGP Pays d'Oc Viognier fûts France (STREEKWIJN/IGP) — 2024

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 leaf removal and pneumatic pressing, the juice is transferred at a low temperature (8 to 10°C) to tanks for clarification. Fermentation begins in stainless steel vats, after which the wine is moved to oak barrels at 18°C for a 4-month ageing period on the lees. During this stage, 30% of the wine undergoes malolactic fermentation. The entire wine is then transferred back to stainless steel for cold stabilisation, which lasts about one month, followed by bottling.

Taste

A deep golden hue catches the eye. The nose is graceful and layered, offering subtle notes of dried fruit, ripe peach, vanilla, and floral undertones. On the palate, it’s both vibrant and smooth, with a generous texture and a long, elegant finish that brings to mind apricot and a hint of freshly baked brioche.

Food pairing

Turbot fillets with safron | Shellfish - mussels in curry | Rolled pork roast Orlof

General information

Type: White wine
Grape varieties: Viognier (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Round smooth

