



JEAN-FRANÇOIS JACOUTON

ARTISAN DU TERROIR



## COLLINE RHODANIENNE VIOGNIER IGP GRANIT

Reflection of the terroir of the Vion village hills, 400 meters high. Just above the Saint-Joseph appellation, this wine expresses minerality and freshness, far from the solar viogniers.

**Grape variety :** 100 % Viognier

**Soil :** granitic ridge

**Vines :** plateau above the Rhône river

**Growing method:** sustainable agriculture

**Harvest:** hand harvest

**Yield:** 60hl/ha

**Wine making and aging at  
Jean-François Jacouton winery**

Whole bunch direct pressing. Cold must setting.

Alcoholic and malolactic fermentation 1/4 in oak barrel (1 to 3 wines) on the lees with regular “batonnage” (lees stirring), and 3/4 in a thermoregulate tank. Aging for 10 months.

### **Tasting**

Crystal color. A floral nose of jasmin, mango and apricot jam. A fresh mouth with exotic fruit et apricot aromas, with a beautiful finish of white fruits and toasted notes.

### **Food and wine pairing**

As a pre-dinner drink (but not freezing cold), with foie gras, “Blanquette” (veal stew), dry cheese.