

# L'Inouï

*Vin de France*

**Grape variety:** Viognier (100%)

**Winemaking method:** skin maceration during 12 hours - cold stabulation for 10 days

**Aging:** 10 months left on its lees inside a stainless steel vat

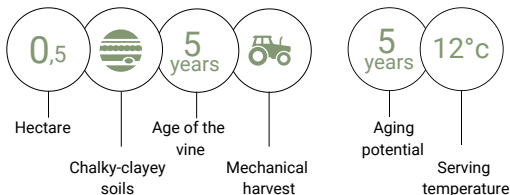


## DESCRIPTION

This wine is made with one variety of grapes. It is unexpected and unique in Loire Valley. L'Inouï is the result of the passionate meeting between a winemaker and a grape variety. The Viognier is a variety close to the Shiraz which usually grows on the Rhône coast. There is a legend that binds this type of grape and the emperor Probus. He apparently is the one that imports it from Dalmatie like a treasure.



## PARTICULARITIES AND ADVICE



## WINE TASTING

- Yellow hue with shiny hints
- The nose is powerful smelling of linden, orange blossom, citrus fruits, apricot and peach
- The freshness of the entry is sustained by its light bubbles. The palate is round with honey, flower and spices such as cumin, white pepper)
- The finish is long and powerful in the mouth



## PAIRING

Wine of enjoyment, it can be enjoyed in aperitive, with a mixed salad. Its also a perfect match for a risotto or grilled vegetables.

Notes : .....

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