



Viognier

YOHAN PAULET

Appellation: IGP Ardeche

Varietals: 100% Viognier

Vinification: In view of achieving the best standard of quality, this grape variety is limited to a yield of 40l/ha. The vegetation is thinned out at the beginning of summer and the harvest is entirely handpicked. The winemaking is traditional, including controlled temperatures during the initial fermentation. A second fermentation (malolactic) is equally always carried out.

Vineyard/Terroir: The vineyard is situated on the southeast side of the southern part of Ardèche. Planted on hillsides and terraces, the Viognier grapes are chiefly grown on chalky clay soil, but also on the silica soil of the Cévennes foothills. The climate is typically Mediterranean.

About the winemaker:

Founded in 1967, Vignerons Ardèchois is one of the largest and best-run cooperatives in southeastern France. The vineyards are farmed by 1000 different families who tend between 5 and 25 hectares each .

Over half of the families still practice polyculture farming, and grow stone fruits, olives, almonds, and lavender in addition to tending their vineyards.

Located between the foothills of the Cévennes and the Rhône river at an average altitude of nearly 300 meters, the cooperative lies outside the typical division of Northern and Southern Rhône.

The southern latitude allows the grapes to fully ripen, but the unusual freshness of the wines



comes from the higher altitude. Winemaking is overseen by the young and dynamic Marion Bosquet, who is originally from Sancerre and worked in the Northern Rhône, Australia, and Loire Valley before joining Vignerons Ardèchois in 2014.