

# Domaine de Montine - Viognier

*AC Grignan-les-Adh mar*

<b>Country</b>	France
<b>Type</b>	Still wine
<b>Color</b>	White
<b>Situation</b>	Grignan (in the Dr�me), +/- 70 km north of Avignon
<b>Owner</b>	Jean-Luc and Claudy Monteillet, family property for 3 generations
<b>Surface</b>	55 hectares
<b>Soil</b>	Sandy
<b>Average production</b>	30-52 hl/ha
<b>Grape varieties</b>	100% viognier
<b>Age of the vineyard</b>	On average 25 years
<b>Cellaring</b>	3 to 4 years
<b>Viticulture</b>	Grassing-down, short pruning "cordon de Royat", soil labouring; since 10 years natural farming to limit the use of herbicides.
<b>Winemaking</b>	After sorting the harvest and destemming, the grapes are pressed immediately; fermentation and winemaking for 70% in stainless steel tanks and for 30% in new oak barrels with temperature control (maximum 20��) during 15 days.
<b>Ageing</b>	In enamelled steel tanks
<b>Tasting notes</b>	Sparkling light yellow colour, limpid and shining, very aromatic rich and elegant nose, with minerals and flavours of white flowers, violets and vanilla; very fruity, creamy and round in the mouth, with a nice finish, a very aromatic and elegant wine, rich and well-balanced.
<b>Note</b>	Several medals at the Concours G�n�ral de Paris, regularly selected in Guide Hachette, Guide Dussert-Gerber, Guide du Routard �
<b>Gastronomy</b>	aperitif,shellfish and shrimps,crustaceans (lobster �),cold served fish,grilled or fried fish,oriental dishes,p��t� and tureen,sliced cold meat,cold dishes,starters in cream,light cheese,asparagus

