

Délice de Viognier

www.julien-de-lembisque.fr



Julien de l'Embisque



JULIEN DE L'EMBISQUE winery spreads over 45 ha (90 acres) in BOLLENE VAUCLUSE, south of France. We have an exceptional range of soils: sand, clay, limestone, pebbles... The Family GAIDE started their great passion for the viticulture since the 1830s. After several generations' efforts, our winery is developing and expanding.

Délice de Viognier is a fruity white wine, offering a joyful tasting.

Organic Wine . Certified by Ecocert FR-BIO-01



Viognier (dry blanc de blanc)



Bright yellow straw color with golden glints



This aromatic wine is bursting with fruit flavours like grapefruit and pear.



Full-bodied structure with intense aromatic notes. Wide in the mouth with an excellent length.

Wine Pairing



6-8°C
36-38 °F



Alone for pleasure



Scallops



Foie gras mi-cuit



Sparagus



White meat



Vanilla or apricot desserts

Yield controlled with only 25-30hL/ha (1.7ton/acre)
We wait for a slightly overripe grape before harvesting.
Grape juice extracted by a gently pneumatic pressing.
Fermentation maintained at a low temperature for about 3 weeks.



DRY FRUITY

FULL-BODIED

Délice de Muscat



Délice de Viognier



Rosée Estivale



Cuvée Plaisir



Suze-la-Rousse



Cuvée Élégance



Pour une dégustation et un consommation sans aléas, nos bouteilles sont bouchées en liège, **garanties sans "goût de bouchon"**.



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Sachez consommer avec modération. L'abus d'alcool est dangereux pour la santé.

