



## D&B VIOGNIER CUVÉE DÉCADENTE – 2015

### Grape Varietal

100% Viognier

### Production area

Cotes du Roussillon, Latour de France, Languedoc-Roussillon

### Alcohol Level

13%

### Aging & Storage

Best consumed over the next 12-18 months.

### Tasting Note

The D & B Cuve Decadente Viognier 2015 is a celebration of David and Boris, using tiny parcels of some of the most interesting varieties from Boris' own Domaine. Single grape selection delivers incredible quality.

The Domaine comprises of only 11 hectares in total. The quality and intensity of the grapes picked is due to the fact that they are picked at their phenolic maturity. This gives us the opportunity to make wines in a very traditional way. Manual harvesting in small crates, hand sorted. Followed by low-temperature fermentation, the juice is left on its sediments for 72h to decant and stabilize naturally. Partial malolactic fermentation is allowed to follow with further ageing on its lees with regular stirring. The wine is then allowed to rest on its lees again before bottling.

This labour intensive journey gives our Viognier wonderful qualities.

### Serving & Dining

8c (but not too cold as it subdues the complex aromas). Great with fish, seafood, white meats and with Asian food.

### Packaging/Pallet Size

12 bottles per case, 750ml per bottle.

56 cases per pallet 5 layers per pallet

All pallets are VMF