

Anne Pichon

2023 Anne Pichon "Sauvage" Viognier VdP Vacluse
Rhône, France

Type:	White Still Wine
Varietals:	Viognier
Region:	Rhône, Ventoux Morniron
Vineyard Size:	2.5 ha
Planted:	2002
Farming Methods:	Mechanically harvested
Total Production:	800 cases
Soil:	Clay soils
Climate:	Continental with very hot summer, low rainfalls and dry due to the strong wind called "mistral"
Fermentation:	Selected neutral yeast, direct press, 1 month of fermentation in steel tank
Winemaker:	Veronique Pichon and Jeremy Casado
Elevage:	4 months aging in steel tank
Fining/Filtration:	Yes/Yes

Made with Organic Grapes

Vegan

ABV

13.00%

SO2

55ppm total

Sizes

750ml

ABOUT THIS BOTTLE

Anne Pichon estate is located in Morniron, at the bottom of Mont Ventoux. The estate was taken over by Marc and Anne Pichon in 2008. The vineyards are certified Organic since the beginning. Marc passed away in 2016 and his sister Veronique Pichon took up the torch to continue the tremendous efforts Marc had achieved in the vineyard and cellar. The estate consists today of 50 hectares. The Viognier has notes of apricot, mango, white peach, jasmin and honeysuckle. This cuvee is pretty round in mouth and the ripeness of the fruit is well balanced with the acidity.

