



# Tröpfthalhof

## LeViogn 2019

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### Variety:

20-year-old vines of the Viognier variety from a South French mass selection. 2020 has a small balance (15%) of Sauvignon Blanc, coming from our vineyard located around our Maso (farm).

### Tasting notes:

The wine shows a beautiful straw yellow. Complex and fascinating nose characterized by an iodized and almost "rocky" background on which hints of apricot, citrus and vegetal notes (reminiscent of mountain and aromatic herbs) intertwine. Then again light spicy hints of pepper and star anise and sweeter nuances of acacia honey.

On the palate the sip is full, rich, intense, well balanced, and amazes with an intense sapidity and mineral finesse. Along the final and beautiful evolution in the glass

### The vineyard

The vineyard extends on a terrace at 300 meters above sea level with south-east exposure and a lake view. The soil is rich of Dolomite limestone gravel and is marked by biodynamic compost and meticulously cultivated over many years.

### The harvest:

The harvest takes place late September-October when the grapes are of a beautiful golden yellow color. The harvest is done exclusively by hand.

### Winemaking:

After pressing the grapes a short fermentation takes place directly in 13 hl oak barrels. Fermentation occurs spontaneously thanks to indigenous yeasts without temperature control. The wine remains on the lees for nine months before being bottled. Like all our wines, it is bottled without filtration.

### Raccommodations:

The best harvest ranges from the beginning of 2022 to 2026

Serve at 12-14 ° C.

Perfect with white meat, fish, raw seafood, vegetables and spicy food.

