RHONE

COTEAUX DE L'ARDECHE: DOMAINE DE VIGIER MON CHARDONNAY

Domaine de Vigier



TASTING NOTES

Golden colour, a creamy wine all in finesse. Aromas of stone fruit, white blossoms, citrus and hazelnut. Generous on the palate, reminding of an afternoon in the sun.

WITH FOOD

Fish, Cheese, Chicken

VINTAGE	2024
REGION	Rhone
APPELLATION	Coteaux de l'Ardeche
GRAPES	Chardonnay
KEEPING	Drink within 4 years of bottling.
VINIFICATION	From vines about 20 years old. Destemming, rack and return, and in vats for 10 days.
VITICULTURE	Organic Wine
BOTTLE	75cl
VOLUME	13.5%

DOMAINE DE VIGIER

It's in 1975 that Jacqueline and Francis moved to Largorce, on 40 hectares of vines. In the 90s, their children took over after graduating from agricultural school specialising in viticulture and oenology, and expand little by little. Today, Domaine de Vigier covers 110 hectares and 3 towns : Lagorce, Vallon Pont d'Arc and Saint-Remèze. The size of the vineyard is peculiar in the region, as the location allows big plots to be managed.