CACHET WINE

Les Argelières Viognier

Code ARGE005

Made to our exacting specifications, Les Argelieres is a unique range of modern, fruity varietal wines from the Languedoc, made with the aim of showing the elegance, subtlety and perfect varietal 'signature' of each grape variety as planted in the warm vineyards of Southern France. Grown on cooler hill sites and with a yield that is cropped and limted to concentrate the ripe apricot and peaches character of Viognier, and balanced on a zesty, fresh acidity that enlivens the palate.

Tasting Notes:

Bright yellow with green hues, apricot and mango aromas mixed up with a whiff of rose petals and almonds. A juicy palate with herbal hints and a lingering finish.



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Specification	
Vinification	The ripe grapes are harvested at night when temperature is cool, preserving the variety's lovely flavours. In the cellar the grapes are destemmed and pressed under inert gas to prevent from oxidation. The juice macerates for a few days at a very low temperature, and is stirred every day on its lees adding complexity and pure aromas to the must. After fermentation, the wine stays on its fine yeast creating the velvety texture.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grapes	Viognier
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Zesty, zingy and refreshing
Producer	Marilyn Lasserre
Producer Overview	Marilyn is a genuine pioneer. Since she arrived back to France in 2008, she has significantly contributed to the renewed success of Languedoc's wines.
Closure Type	Cork
Food Matches	Enjoy with a hearty portion of spaghetti carbonara.
Press Comments	Highly Commended & "Top 50 Wines under £15" - Wine Merchant Top 100, 2024. Jancisrobinson.com, 15/20 points: "A jolly, fruit-salad Viognier with good varietal characteristics."