




VINCENT PARIS

Granit Blanc VDP 2017

\$39.06*

* Suggested retail price

DOMAINE VINCENT PARIS
CORNAS

	Product code	802282
	Format	12x750ml
	Listing type	Open
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Vin de pays (VDP)
	Region	Rhône Valley
	Varietal(s)	Viognier 67 %
	Varietal(s)	Roussanne 33 %
	Alcohol percentage	14%
	Colour	White
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

Vincent Paris has rapidly ascended to become one of the stars of the tiny Cornas appellation. Blessed with a collection of small parcel, old vine vineyards (some nearly 100 years of age) which he inherited from his grandfather, Vincent has turned out some of the most exciting wines in the region in the past decade.

TASTING NOTES

Highly perfumed aromas typical of Roussane and Viognier, stone fruits and white flowers. The power of Viognier is tempered by the Roussane which brings a freshness and minerality to the wine. The wine does not go through malo-lactic fermentation which also helps maintain balance in an otherwise full bodied and luscious wine.

PRODUCT NOTES

The Viognier and Roussane vines were planted in 2004 on a north facing hillside in the Cornas appellation. The exposure is not considered optimal for quality red wine but works perfectly for white grapes allowing full maturity without excess alcohol. The soil is typical of the Cornas appellation, with a very decomposed granite, almost sand-like.

PRODUCTION NOTES

Fermentation and aging take place in tanks and the wine is bottled after six months with no malolactic fermentation.



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