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Viognier (100%)

The 1753 Viognier is harvested at full maturity around the 15th of September. It is pressed with a pneumatic press.

The juice goes directly inside wooden barrels for 6 months. After vinification, the wine is clarified and bottled.

The 1753 Viognier exhibits a terrific bouquet of honeysuckle, orange marmalade, peaches, and tropical fruits. Medium-bodied and filled with fruit, it manages to be structured with good underlying acidity to provide freshness and focus. It should be drunk over the next year.

Costières de Nîmes - Climate

With more than 2,700 hours of sunshine each year, the Mediterranean climate is here characterised by a period of semi-drought lasting from June to the end of August. Rainfall is rare and tends to be concentrated in the form of violent autumn storms. The mistral blows strongly over the vines throughout the year, playing the role of a natural purifier.

Costières de Nîmes - Soils

The Costières de Nîmes terroir consists of gravel deposited by the Rhone and Durance rivers in the Quaternary Period. These gravely beds (known locally as Gress), which go down to a depth of between 5 and 15 metres, are enveloped in sand varying in colour from bright yellow to deep red. The vines send down very deep roots, into underlying layers of clay, which provide them with a moderate but regular water supply even in periods of intense midsummer heat.



The outstanding drainage properties of the gravel means that water is quickly shed even in heavy downpours.

In summer, the hot mass formed by the stones reinforces the convection effect: the cool on-shore breezes blowing across the Petite Camargue in the late afternoon encounter this hot mass as they rise up along the Costières, and a suction effect is created as the air is drawn in. The moderating effect of these breezes augments the temperature difference between day and night, which is known to preserve the freshness and purity of the developing grapes. - www.rhone-wines.com