



S. DELAFONT

VIGNERON NÉGOCIANT

## Libre cours

**Grapes:**

Viognier & Vermentino.

All our selections are made from growers working in biodynamie, organic or sustainable viticulture method.

The Viognier is from our vineyard in IGP Cévennes.

That means no use of chemical fertilizers neither herbicides nor pesticides.

**Soil:**

La Clape , Minervois and Cévennes areas.

**Vinification :**

Early morning or night harvested grapes. This wine results from a direct pressing with fermentation at low temperature.

**Serve at:**

8-10°C / 46°-50° F.

**Storage:**

Up to 2 years

**Alcohol:**

12.5% by vol.

**Eye:**

Clear and bright, golden tints.

**Nose:**

Intense with notes of citrus fruits and white flowers.

**Mouth:**

The wine is fresh and elegant.

**Packaging:**

- Bottle Burgundy Ecovia Tradition, flat ring, "feuille morte" color, 465g
- Diam cork 1, 44mm or Screw Cap
- Sealing cap complex thick
- Back label French/English
- Export boxes of 2x3



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VIOGNIER & VERMENTINO  
BY S. DELAFONT. ARTISAN NÉGOCIANT