



2015 VIOGNIER



GOLD MEDAL

AND BEST BUY (90 pts) - Tasting.com

Brilliant delicate yellow robe with green and gray tints. Floral, complex with iris, violet and dominant acacia notes with a hint of pear. Generous apricot aromas with white peach. A hint of gingerbread notes. Beautiful length in mouth and steady by an elegant mildness.

Best served with asparagus, artichokes, cheese souffle and fresh water fish.



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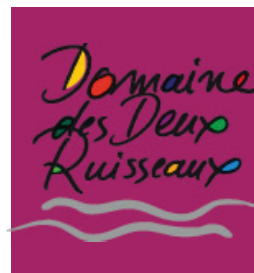


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