



LE VIEUX PIN

Petit Blanc 2022

Dry Aromatic White Blend

“Petit Blanc is a wine that is lithe but not light. It is fun and free of heavy-handed winemaking. No new oak, no malolactic fermentation, no battonage, no nonsense. A wine that hits way above its weight and delivers a strong quality/price ratio. A wine that you can readily be opened on a weeknight and pair with a variety of cuisine without putting a dent in your wallet.

The 2022 vintage of this unique blend is Sauvignon Blanc and Pinot Gris along with few other aromatic varieties like Marsanne and Roussanne are in the blend making the whole greater than the sum of its parts. Green Citrus fruit, gooseberries, currants and touch of tropical fruits greet you on the nose. While orchard fruits are tasted on the mid palate, the finish and the core of this wine has citrus, stone fruit and tropical fruits all wrapped perfectly in balance together. 2022 was a cooler growing season and as such the resulting wine is lower in alcohol, even crisper than usual, with excellent focus and precision.

RECOMMENDED FOOD PAIRING

Petit Blanc is extremely versatile with virtually endless pairings.

Meat-Based: It is the perfect wine for pan seared scallops with a rich burnt butter sauce on a Friday evening.

Plant-Based: A Frisée Salad with an orange vinaigrette & a cheese board on a sunny Sunday brunch as well.

GRAPES IN BLEND: 39% Sauvignon Blanc, 20.5% Pinot Grigio, 14.5% Roussanne, 9% Muscat, 8% Viognier, 5% Chardonnay, 4% Marsanne

GROWN: South Okanagan

VINEYARD: Various

YIELD: Average of 3.5 tons/acre

PRODUCTION: 225 cases (375 ml), 1182 cases (750 ml)

ALCOHOL: 12.10%

SWEETNESS: Dry

AGING: 6 months in stainless steel

LE VIEUX PIN WINERY

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