



LE VIEUX PIN

Équinoxe Viognier 2022

Flowery, Stone Fruits, Honeysuckle, Rich,
Aromatic, Long Finish, Balanced

Équinoxe: equal day, equal night. Equal heat of the day, equal cool of the night. Equal old world, equal new world.

A 100% Viognier wine from Le Vieux Pin. After nearly a decade of growing these precious grapes, we finally realized the potential of a very special subplot we are growing these vines on. A measly output only, but what a jewel of a wine. The Nose is a myriad of crushed rocks mingling with exotic tropical notes and even more exotic floral nectars. There is an intriguing saline note in the wine which keeps the fruit/floral dance composed and restrained. On the palate, the wine enters with lushness but quickly pulls back with a solid spine of acidity and dry extract. Never overbearing nor lacking. Equinoxe Viognier is a wine that manages to hit that sweet spot of taking the very best of both the old world and the new world. Salut!

RECOMMENDED FOOD PAIRING

Meat-Based: Poached lobster, sea bass or smoked salmon and tropical fruit sushi rolls are great pairings, and for those meat lovers quail or simple roast chicken dishes.

Plant-Based: Raw Thai salad with mango and green papaya or cauliflower tacos with mango-habanero salsa.

GRAPE VARIETY:	100% Viognier
REGION:	100% Oliver, single vineyard
VINEYARD:	Le Grand Pin
SOIL ORIGIN:	Glacio fluvial fan
SOIL TYPE:	Mostly sand and clay with few pockets of gravel loam
AGE OF VINES:	14 years old
YIELD:	Average of 1.9 tons/acre
PRODUCTION:	50 cases
ALCOHOL:	14.50%
SWEETNESS:	Dry
AGING:	8 months in French oak barrels, 0% new
BATTONAGE:	Twice a week for the first 4 months, then once a week

