



LE VIEUX PIN

Petit Blanc 2023

Citrus, Tropical, Dry, Aromatic,
Easy To Love, Approachable, Versatile

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 open on a weeknight and pair with a variety of cuisines without putting a dent in your wallet.

The 2023 vintage of this unique blend is Sauvignon Blanc and Pinot Gris along with a few other aromatic varieties like Marsanne and Roussanne in the blend making the whole greater than the sum of its parts. Green Citrus fruit, gooseberries, currants and a 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 have citrus, stone fruit and tropical fruits all wrapped perfectly in balance together. 2023 was a warmer growing season coupled with much smaller yields and as such the resulting wine is richer, rounder and more exuberant than the previous vintage of 2022 with its cool growing season.

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: 40% Sauvignon blanc, 37.5% Pinot Grigio,
10% Chardonnay, 5.9% Muscat, 4.5% Roussanne,
1.5% Viognier, 0.8% Marsanne

GROWN: South Okanagan

VINEYARD: Various

YIELD: Average of 3.3 tons/acre

PRODUCTION: 781 cases (750 ml), 225 cases (375 ml)

ALCOHOL: 13%

SWEETNESS Dry

AGING: 100% Stainless steel

LE VIEUX PIN WINERY

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