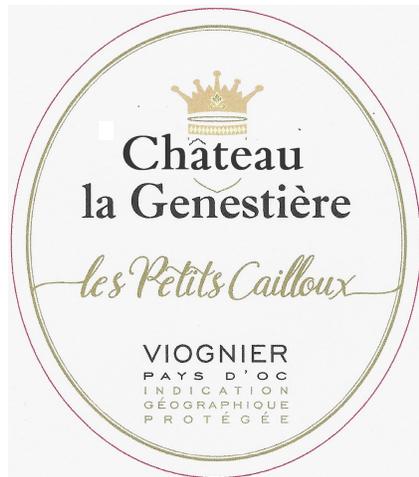


CHÂTEAU LA GENESTIÈRE

VIOGNIER "LES PETITS CAILLOUX"



Originally established in 1930, the 40-hectare estate of Château la Genestière was acquired by Jean-Claude Garcin in 1944. M. Garcin and his son Raphaël acquired additional vineyards over time, producing varietal and regional wines in the rugged garrigue terroir just outside of Tavel. These wines, designated as Vins de Pays d'Oc, are farmed and vinified in the same manner as the more prestigious wines in the region – hand-harvested, temperature-controlled and gently handled to preserve the fresh, fruity intensity of the southern sunshine. “Les Petits Cailloux” references the small stones which blanket the vineyards. The property was purchased in 2015 by Christian Latouche, owner of two domaines in Les Baux-de-Provence. With a dynamic new team in place, M. Latouche continues working in the tradition carried on by M. Garcin.

Region:	Vin de Pays d’Oc
Appellation:	Vin de Pays d’Oc
Owner:	Christian Latouche
Established:	1930
Farming Practices:	Subtainable
Soil:	Limestone and Clay with gravel
Vineyard:	2 ha
Grape Varieties:	100% Viognier
Avg Age of Vines:	15 years
Yield/Hectare:	35 hl/ha
Avg Production:	9,300 Bottles

Vinification and Elevage: After harvesting, the grapes are cooled to a temperature below 12° C. After a six-hour maceration, pneumatic pressing (on arrival at the cellar) allows a very delicate extraction of the must. Then a 48-hour cold settling clarifying the wort before fermentation. This occurs within a controlled temperature between 14 and 17° C. After fermentation the wine is aged on its lees in concrete vats for 6 months.

Tasting Notes: This wine exhibits pale, yellow hues. From the first nose aromas are very powerful, there is a mixture of lychees and peaches. After a slight aeration it opens with aromas of apricot and peaches that are very intense. On the palate, the attack is round with fruity aromas. Its aromatic finish is long with a persistence of several seconds.

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