

## Domaine Gayda Viognier, Pays d'Oc

£10.49

<b>Vintage:</b>	2018
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	12.50%
<b>Country:</b>	France
<b>Description:</b>	Pale lemon gold with an explosive nose. Lovely flavours of apricot, peach and acacia blossom give way to an elegance and freshness balancing perfectly the richness of the grape.
<b>Cepages:</b>	Viognier
<b>Group:</b>	French Country
<b>Sub group:</b>	
<b>Colour:</b>	White
<b>Closure:</b>	Screwcap
<b>Producer:</b>	Domaine Gayda
<b>Website:</b>	<a href="https://www.gaydavineyards.com/en">https://www.gaydavineyards.com/en</a>
<b>Organic/Bio Status:</b>	Organic
<b>Food / cocktail match:</b>	Pit the fabulous fruitiness of this wine against the rich spices of creamier curries, or have a glass or two to accompany a fruity tagine.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	"Clean fresh style with lifted aromas of honeysuckle and peach, followed up by a crisp backbone of good fresh acidity. Nicely restrained" - Karen MacNeil, Wine Journalist.
<b>Awards</b>	
<b>Other Info:</b>	Domaine Gayda is situated south East of Carcassonne in the Languedoc region of South West France. Known traditionally for its large area of vineyards producing volume table wines, things have changed rapidly over the last 5 to 10 years. The revolution of change is in full swing and Domaine Gayda is in the centre of the revolution. Fruit quality is at the centre of the winemaking philosophy. Sometimes alcohol levels can be quite high because Gayda always harvest the grapes at full ripeness and



maturity to really ensure the fruit-tannins are smooth and rounded. This allows the wonderful flavours to express themselves fully without being withheld or disguised by green or unripe tannins. All of Gayda's viti and vini-culture is performed organically and biodynamically.