

Laurent  
MIQUEL



## SOLAS VIOGNIER 2023

« Solas » is the Irish for 'light' and in Old French means 'joy', 'pleasure', 'enjoyment'. Our Solas wines reflect the purity, balance and light handed approach that characterizes Laurent's approach to winemaking.



### VINIFICATION & AGING

Night-time Harvesting, press with juice selection. Must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks.

### TASTING NOTES

Solas Viognier is a well-balanced, food-friendly wine with medium body and light bright characteristic fruit flavours of apricot and peach. Aromas of exotic fruit with hints of almond and honeysuckle on the finish.

### SOMMELIER RECOMMENDATIONS

« This aromatic yet crisp Viognier would be the perfect white for dishes such as garlic prawns, baked crayfish or sushi. Ready to drink. Serve between 10° C and 12°C.

## TECHNICAL INFORMATION

Vintage	2023	Alc/Vol	13%
Appellation	IGP Pays D'oc	Total Acidity (g/l tartrique)	5,8
Color	White	pH	3,33
Terroir	Calcareous clay soil	Sugar content	2 g/l
Varieties	Viognier 100%	Production	-
Ave. Yields	45 hl/ha	Closure	Cork