

TASTING NOTE N°4

Secret de Juliette 2016 / Domaine Le Van
Vin de Pays du Vaucluse / 14%abv
80% Viognier + 20% Roussanne
Certified organic

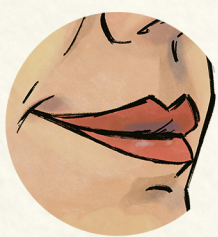


Pale lemon colour



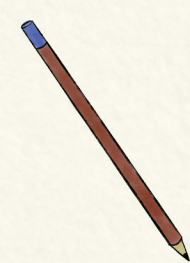
Defined aromas of medium(+) intensity

Ripe citrus fruit (grapefruit, lemon peel, orange peel), ripe green fruit (apple, pear), ripe stone fruit (white peach, apricot) and flowers (white flowers, acacia)



Dry, medium(+) acidity, high alcohol, medium(+) body and a medium(+) finish

Flavours of medium(+) intensity with grapefruit, lemon peel, apple, white peach, apricot and anise on the finale



Very good wine, rich, refreshing and vivid

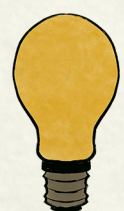
To serve at 10-12°C



To drink now



With tuna rillettes, avocado & smoked salmon toasts, steamed Chinese ravioli, turkey escalope with cream, fish brandade, pork cooked with coconut milk, Swiss fondue, truffled Brie,...



Fun fact: Between 2010 and 2012, the lowest category Vin de Pays accounted for a small part of French wine production. Today it includes an increasing number of higher quality wines made outside of AOC and IGP rules.