



DE BOISSEYT



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# VIOGNIER

« En Amont »

2021



## HISTORY

The De Boisseyt Domain was first mentioned in the 14<sup>th</sup> century nobility property register under the name of "Viniblio de Boissie". The official history of De Boisseyt as a "Domaine" begins in 1797, following the French Revolution, when many sharecroppers became land owners. From the middle of the 19<sup>th</sup> century until recently, the estate belonged to the Chol family and stayed within the same family for six generations. In 1988 Agnès and Didier Chol started to vinify the 11 hectares of vineyards situated in various appellations of the region. The wines include red and white Saint-Joseph, Condrieu, Côte-Rôtie and Côtes du Rhône.

Almost 30 years later, in September 2017, the Decelle family took over the estate which continues to flourish thanks to their passion. Today, Romain Decelle runs the estate.

## GEOGRAPHY & TERROIR

The Viognier plots are located in the commune of Chavanay. They thrive on a light soil with a high proportion of granite and limestone.

**Grape variety :** 100% Viognier

**Age of the vines :** 30 years old

## VINIFICATION & AGEING

Harvested when the berries are still juicy and crunchy, the grapes are then pressed in whole bunches.

A slight settling of the must for 24 hours, then fermentation takes place in the clay jars where the wine is aged for 8 months. No racking.

## TASTING

This wine reveals aromas of yellow and white fruits, hints of fresh floral fragrances and has an expressive typical varietal aromas of Viognier. The tender and juicy palate has a nice refreshing finish.

## FOOD PAIRING

The Viognier "En Amont" will be the perfect pairing with river fish, scallops or Rigotte de Condrieu.