

LAURENT MIQUEL, LANGUEDOC, FRANCE

MENTZENDORFF
wine shippers since
1858

SOLAS VIOGNIER

Laurent
MIQUEL

DETAILS OF PRODUCTION

'Solas' is the Irish for 'light', and in French means 'joy', 'pleasure' and 'enjoyment'. Laurent Miquel's Solas wines reflect the purity, balance and light-handed approach that characterises Laurent's approach to winemaking. To make the Solas Viognier, they used night-time harvesting, press with juice selection, must clarification at low temperatures, fermentation at 16-17 °C and maturation on lees 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.

HOW TO SERVE

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

VINTAGE
2021/2022

STYLE
White

BLEND OF GRAPES
100 % Viognier

ALCOHOL
13%

