



Location : The Domaine des Homs is located in the heart of the Minervois, between Carcassonne and Narbonne.

Terroir : Vineyards on terraces made up of Quaternary Epoch soils, consisting of sharp-edged and weathered clay rocks.

Climate : Mediterranean. Particularly hot summers. The Tramontaine wind drives out any humidity, establishing very favorable conditions for viticulture.

Grape used : 100% Viognier

Yield: 27 Hectoliters per Hectare.

Average age of the vines: 12 years

Vineyard Area: 2 Hectares – ORGANIC CERTIFIED CULTURE

Vinification:

Extraction by pressing. *Debourage* (settling) occurs naturally under the influence of the ambient temperature of 10-12 Celsius (50-55 Fahrenheit). Clarity is achieved after 36 hours. Yeast is added, and fermentation takes place, at a low temperature of 17-18 Celsius (64-66 Fahrenheit). Fermentation lasts 3-4 weeks. Barrique fermentation for half the wine, and vat fermentation for the other half.. *Assemblage* and bottling take place in March of the year following the vintage.

When to drink:

Our Vin de Pays d'Oc white viognier is apt to be enjoyed young, within two years after vintage, especially if one seeks a wine of elegance, charm and fresh fruit flavor.