



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Grand Veneur Viognier

Price	£22.49
Code	VENE010

A delicious Viognier from this renowned Chateauneuf du Pape estate in the Southern Rhône. Delectable apricot and floral notes. Silky, Zingy and refreshing

Tasting Notes:

Apricot, peach and floral on the nose. On the palate a satisfying minerality refreshes you. Medium bodied with a real hit of lemon zest.





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Specification	
Vinification	Vinified in stainless steel allowing the grapes to stay fresh aromatic and true to their varietal characteristics. Yields are kept low using green harvesting during summer meaning only the quality grapes are used. With the Winery certified organic, the juice is clarified with natural sedimentation. Only wild Yeast are used during fermentation.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Rhône Valley
Area	Sothorn Rhône
Type	White Wine
Grapes	Viognier
Genres	Organic
Vintage	2022
Style	Dry
Body	Zesty, zingy and refreshing
Producer	Domaine Grand Veneur
Producer Overview	Domaine Grand Veneur is a renowned Chateauneuf du Pape estate run by the skilful Alain Jaume and his two sons. Alain is famous for his excellent White Chateauneuf but he also has a small parcel of Viognier, illegal in Chateauneuf Blanc, hence it's lowly Côtes de Rhône AC. The Jaume family have been making wine here since 1826 and still own the same vineyards. Some of the vines are now over 100 years old. Christophe Jaume is the sixth generation of his family to make wine at this domaine. Covering nearly 50 hectares.
Closure Type	Cork
Food Matches	Drink with Pork, Chicken or Turkey