



DOMAINE DE CAMBIS

VDF WHITE

Le Chant des Griots 2022



Tasting:

Colour: Pale white with silver tints

Nose: Fine, perfume of white flowers and notes of pear and anise.

Mouth: Fresh and smooth attack that reveals an aromatic richness

Appellation: Vin de France White

Blending: 100 % Viognier

Production: 3 500 bottles

Average age of the parcels: 70 years

Soil: Ordovician schist's hillsides

Altitude: 250 - 400 meters

Reese planting: 4 000 vines/ha

Yield: 30 hl/ha

Cultivation method: **ORGANIC**

Selection: Parcelaire

Harvest: Machine by night

Vinification:

Grapes bunches are destalked

Direct pressing

Fermentation under controlled temperature

Aged in stainless steel VATS on fine lees.

No fining - Filtered

Alcohol content: 13°VOL

Service temperature: 14 °C

Bottled at the estate

