

CHECK OUT
HOW IT ALL BEGAN
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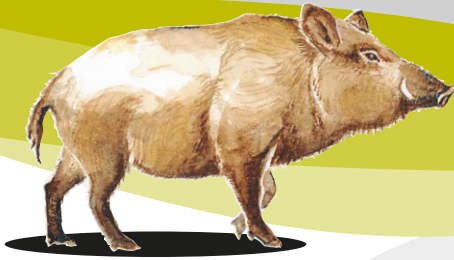


WILD PIG

P A Y S D ' O C

IN THIS
TYPICAL
VILLAGE

WHERE DOES
GRETA
LIVE?



VIOGNIER

LOCATION

Located in the Languedoc area, the vineyards spread from the banks of the Rhône river in the East to the city of Carcassonne in the West, from the foothills of the Massif Central mountains in the North to the Mediterranean Sea in the South.

VINIFICATION

- Harvesting is done in the early morning, during the coolest period of the day.
- The grapes are de-stemmed, crushed and pressed in modern pneumatic presses.
- The must is refrigerated and allowed to settle for 24 to 48 hours.
- The clear juice is drawn off and fermented using selected yeast.
- Temperature is regularly controlled to ensure that it does not exceed 16°C (60.8°F)
- The wine is cold-filtered to avoid malolactic fermentation.

TASTING NOTES

Pale gold colour with bright green tints; an elegant and well balanced wine with dry apricots aromas and a long and harmonious finish.

WINE WAITER'S ADVICE

Best when served cool between 10-12°C (50-52°F).
Delicious by itself as an aperitif or accompanied with white meats and salads.
Enjoy now and over the next 2 to 3 years.



WHAT DOES
GRETA
EAT?

NOT
OUR
GRAPES



wildpigwines
www.wildpigwines.com