

Domaine du Seminaireproduct-pdf - Fleur du Viognier - Cotes du Rhone, France

Why We're Drinking It

Visiting this family-owned winery is like taking a long leap back in time. Proprietors Hervé and Mathilde Pouizin farm their ancestral land just outside the village of Valréas, in the shadow of the French Alps. They do things the old fashioned way—including tending to their vines without the use of chemicals, and all of their wines are matured in the very same concrete vats used at Domaine du Seminaire 80 years ago.

Their “Fleur du Viognier” is an ethereal white blend in which Viognier is the star, backed by small percentages of Grenache Blanc, Marsanne and Clairette in supporting roles. All are organically farmed on the Pouizin’s estate vineyards planted on argilo limestone soil. Brilliantly colored and effusively perfumed with ripe peach, sweet citrus and a hint of rose petal, this cool-climate white Rhone turns steely and crisp on the palate framed but just the right dose of acidity and balanced by a touch of stony minerality. A gorgeous aperitif, this Blanc is also perfect for warm-weather nibbles like a cheese plate with spiced nuts and charcuterie.

- Séminaire’s vineyards are near the northern edge of the Southern Rhone, in the chilly foothills of the Alps. Unlike most villages in the Southern Rhone, these Mistral-battered vineyards are more suited to white varietals than to heat-loving Grenache.
- Owner Hervé Pouizin is the fourth generation to farm his family’s 60 hectares of land. Together with wife, Mathilde, Pouzin has changed little about this nearly century-old domaine other than to convert all their land to organic farming.
- Built in 1938, the domaine’s winery and cellar consists of several enormous (and original) concrete vats—with zero new barriques in sight.
- On the subject of 2017, Decanter writes: “winemakers across the Rhône Valley are celebrating a vintage of excellent quality...”

Tasting Notes

From the winery:

"This blending white wine will delight you with its aromas, freshness and length. The viognier nose, the tension of the marsanne and the length of the white Grenache, it has everything to please. "

Pale yellow in color, intense nose dominated by peach. Balanced, nervous and fruity mouth.

VARIETAL

Viognier

ALCOHOL

13.50

SIZE

750ml

BLEND

Viognier

The Story to Know

From the winery:

Family vineyard of 60 ha on the heights of Valréas, the Domain of the Seminary is entirely worked in Organic Agriculture with inclinations for the biodynamic notably with the cellar where we use the lunar calendar. Today we have various grape varieties on the field to produce our white, rosé and red wines: grenache, syrah, mourvèdre, carignan, viognier, roussanne, marsanne, clairette, grenache blancThe estate is located on the heights of Valréas between 300 and 400 m altitude on clay soils. limestone and saffron. The wines are very fresh and fruity with melted tannins.

Perfect Pairings

Pair with any seafood dish or a light pasta dish with a buttery sauce.

Ratings

Reviews

70% Viognier, 20% Marsanne, 10% Grenache Blanc. Coming from cooler Valréas in the more northerly and easterly area of the southern Rhône, this combines the best features of the three grapes: aromatic, spicy notes from Viognier, waxy, oily viscosity from Marsanne, and an opulent, rich mouthfeel from Grenache Blanc. There's a pleasing balance between the ripeness of the fruits and a grainy texture. Great value. **94 Insider Points**