



DOMAINE  
**FÉLINES**  
JOURDAN

## LA GRIF' 2019

AOP Languedoc

**Blend:** 30% Viognier, 40% Roussanne and 30% Piquepoul

**Vinification:** Mechanical harvest during the night in the beginning of september, destemming, pneumatic press. Debourbage after 48 hours. Slow fermentation (30 to 45 days) at 16-18 degrees. This vintage is blended with Viognier aged in a new half-muid with a regular stirring during 2 months.

**Tasting:** A balanced and elegant wine. Mineral and very fresh. The first nose is delicate with peach and pear aromas. Then subtle aromas of vanilla and white flowers develop, on the palate, the finish is lemony. An ample and complex wine.

**Gastronomic advice:** As an aperitif with fresh cheeses, for a meal with poultry cooked with fresh herbs or white meat. Fish accompanied by a creamy sauce and why not on a cheese like Comté cheese?

**Best temperature for tasting :** 10° - 12°C

**The vintage :** A mild winter, dry since January. Then a fresh spring followed by a month of June where we experienced a heat peak on the 28th. This heat wave came a little early in the season. The berries are smaller than usual. A summer of records dryness and temperatures. This vintage is very different from the previous, yields are low but qualitative.



Domaine Félines Jourdan 34140 MEZE Tél 04 67 43 69 29

[felinesjourdan@gmail.com](mailto:felinesjourdan@gmail.com)

[www.felines-jourdan.com](http://www.felines-jourdan.com)