



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Grand Veneur Viognier

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**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

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**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	
<b>Vinification</b>	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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Rhône Valley
<b>Area</b>	Sothern Rhône
<b>Type</b>	White Wine
<b>Grapes</b>	Viognier
<b>Genres</b>	Organic
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Zesty, zingy and refreshing
<b>Producer</b>	Domaine Grand Veneur
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with Pork, Chicken or Turkey