

Viognier . . .

Domaine: Domaine de Gournier

Vintage: 2006

Producer: Maurice Barnouin

Variety: 85% Viognier 10% Sauvignon Blanc 05% Chardonnay

Country: France

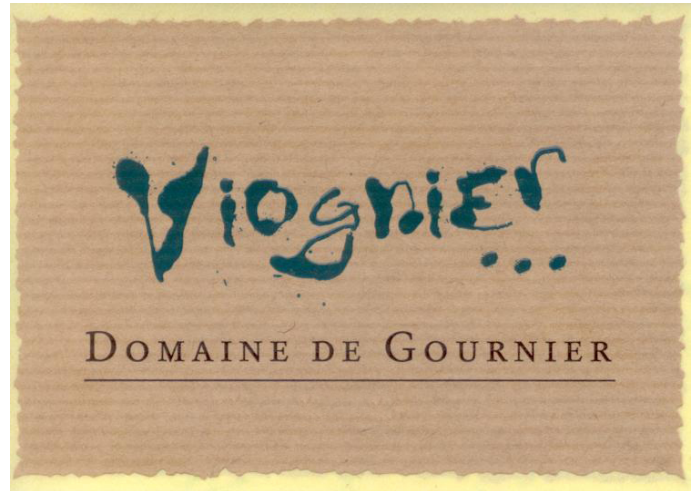
Region: Costières de Nîmes

Background

Domaine de Gournier is owned by Maurice Barnouin. Located on the western edge of the Rhône Valley, north of the city of Nîmes, the area geography is a combination of low limestone hills, studded with outcroppings of calcareous rock, and sparse vegetation.

The Barnouin family began as pepinierists, or vine clone experts. Maurice's now- 200 hectare estate is planted with Merlot, Cabernet Sauvignon, Grenache, Syrah, Cinsault, and Mourvèdre, as well as Chardonnay, Sauvignon Blanc, and Viognier. This wine is crafted from young-vine Viognier that is planted on a plateau with a limestone sub-soil, which helps guard the minerality of the fruit naturally. Southeast exposure provides the perfect environment and encourages extended hang time, allowing the grape skins to reach their full ripeness potential, resulting in clean aromatics and an intensely flavored wine. The Gournier Viognier . . . is complimented by a touch of Chardonnay from new cask and a splash of Sauvignon Blanc for acidity and freshness.

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Soil type: Garrigue: Low limestone hills studded with calcareous rock and sparse clumps of wind-beaten vegetation.

