

Château Massiac



Viognier, Vin de Pays d'Oc



At a Glance:

- **Appellation:** IGP Pays d'Oc
- **Encépagement:** Viognier (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From c. 2.5 ha of west and northwest-facing vines between Rieux and Azille
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted at 4-5,000 vines/ha in 1997
- **Average Yields:** 55-70 hl/ha
- **Average Harvest Date and Type:** Mechanical, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing, with half of crop directly pressed as whole clusters and the remainder destemmed and left to macerate for c. 6 hours
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling, with occasional bâtonnage
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Gum Arabic fining, sterile plate filtration
- **Sulfur:** Applied at harvest, after malolactic, and at bottling

In The Glass:

The Viognier cuvée is handled in a manner precisely similar to that of the Sauvignon Blanc: early morning harvest to take advantage of the cool morning hours, fermentation and élevage in tank, contact with the fine lies and some batonnage; bottling takes place during the spring season following harvest.