



Haynes Hanson & Clark

WINE MERCHANTS

Viognier Gayda Sphere, IGP Pays d'Oc, Domaine Gayda 2023

Pays d'Oc, France



PRODUCER

Domaine Gayda was built in 1749 as a Staging Post for travellers where horses were refreshed and changed. 255 years later, in 2004, the property underwent a transformation, thanks to a vision by friends Tim Ford and Anthony Record. Working with winemaker Vincent Chansault, they built a winery and restaurant and invested heavily in developing the surrounding fields. While the vineyards are firmly rooted in tradition, the winery is all about innovation, with all the latest equipment and technology ensuring vinification and maturation is carried out in optimum conditions.

VINEYARDS

The Viognier for this wine comes from two vineyards—70% from one on limestone soils, 30% from one on slate.

WINEMAKING

Cold soak for 48 hours prior to pressing and cold settling. Fermentation is in stainless steel vat, between 12-18°C. Six months ageing on fine lees before blending and bottling.

TASTING NOTES

Domaine Gayda's location high in the hills on the western edge of the Languedoc gives a tight, lifted style of Viognier. This is an attractive, peach-scented wine. Palate is light, dry and linear. Whilst there is richness, acidity is lively and the finish vivacious.

Grape Varieties	Viognier
Vintage	2023
ABV	13.5%
Style	Dry White
Body	Light
Oaked	Unoaked
Closure	Screwcap
Notes	Suitable for Vegans