

PRIVATE CELLAR



Viognier, Domaine de Montmarin, IGT Côtes de Thongue (Screwcap closure) - Organic 2025

White | France | Côtes de Thongue | 12.5% | Dry, crisp white

Organic

CODE: VM500253

Pale with a deliciously bright floral nose, roses and jasmine, really alluring, leading to a juicily fruited palate of peaches, roses, some lychee, floral and creamy with a light leafy freshness on the end. Proper Viognier!

“Domaine de Montmarin Viognier 2025 Côtes de Thongue, France is the garden viognier of dreams: floaty and apricotty with a subtly saline edge so it still feels refreshing.” **Victoria Moore**

"This is French Mediterranean Viognier at its most appealing – radiant, airy, succulent and supple, with honeysuckle and peach on the nose, peach-cum-apricot and citrus on the palate, sea-spray freshness, rock-pool minerality and a seamless, rounded texture, thanks to five months’ ageing on fine lees.
Not a note out of place – and it’s a bargain, too." **Joanna Simon** Read the full review and find out the secrets behind the flavours here.

Tasting Notes

Farmed organically, with a significant focus on biodiversity, the family-owned Domaine de Montmarin dates back to the 15th Century, and is now in the hands of the women who represent the 14th generation. Their 100% Viognier is from 10-30 year old vines, planted on sandy loam soils just 2 km from the sea, in the between the towns of Béziers and the Etang de Thau. Benefitting from the dry and windy Mediterranean climate of the Côtes de Thongue the grapes are harvested at night and 100% destemmed with 50% undergoing cold maceration on the skins and 50% direct pressed. Five months in vat on the fine lees adds texture and weight.

75cl Bottle	Case (12 bottles)

£13.96	£167.40
